# DAVE WONG'S DELI

## COMBINATION PLATES

**#1**
Garlic Chicken
Fried Rice

**#2**
Garlic Chicken
Chow Mein
Sweet & Sour Pork

**#3**
Fried Prawns
Almond Chicken
Fried Rice

**#4**
Fried Prawns
Chicken Wrapped in Foil
Chow Mein

## APPETIZERS

Barbecued Pork . . . . . .
Spareribs . . . . . .
Fried Prawns . . . . . .
Egg Rolls . . . . . .
Crab Rangoon . . . . . .
Pot Stickers . . . . . .

## MEATS

Beef Cathay . . . . . .
Ginger Beef . . . . . .
Curry Beef . . . . . .
Mongolian Beef . . . . . .
Oyster Sauce Beef . . . . . .
Sweet & Sour Pork . . . . . .

## FOWL

Fried Garlic Chicken . . . . . .
Fried Chicken Wings . . . . . .
Chicken Wrapped in Foil . . . . . .
Tossed Chicken Salad . . . . . .
Stuffed Chicken Wings . . . . . .
Pressed Mandarin Duck . . . . . .
Lemon Chicken . . . . . .

## SEAFOOD

Cantonese Prawns . . . . . .
Prawns in Garlic Sauce . . . . . .
Tomato Curry Prawns . . . . . .

## RICE

Barbecued Pork Fried Rice . . . . . .
Chicken Fried Rice . . . . . .
Shrimp Fried Rice . . . . . .
House Fried Rice . . . . . .

## DINNERS

**Cantonese Dinner**
Minimum Service for 2
per Person
Pork Chow Mein • Pork Fried Rice
Sweet & Sour Pork • Fried Garlic Chicken
Tea • Cookies
Service for 3 or more add: Almond Chicken

**Dynasty Delight**
Minimum Service for 2
per Person
Sweet & Sour Pork • Almond Chicken
Fried Prawns • Pork Chow Mein
Tea • Cookies
Service for 3 add: Stuffed Chicken Wings
Service for 4 or more add: Pork Fried Rice

**Imperial Delight**
Minimum Service for 2
per Person
Fried Prawns
Crab Rangoon • Beef Cathay
House Fried Rice • Sweet & Sour Pork
Tea • Cookies
Service for 3 add: Chow Mein with Filet of Chicken
Service for 4 or more add: Stuffed Chicken Wings

**Royal Cuisine**
Minimum Service for 2
per Person
Spareribs • Beef Cathay
House Fried Rice • Fried Prawns
Chow Mein with Filet of Chicken
Tea • Cookies
Service for 3 add: Sweet & Sour Pork
Service for 4 or more add: Chicken Wrapped in Foil

## VEGETABLES

Almond Chicken . . . . . .
Cathay Garden . . . . . .
Snow Pea Chow Yoke . . . . . .
Barbecued Pork Chop Suey . . . . . .
Tomato Beef . . . . . .
Broccoli with Beef . . . . . .
Bean Sprout Chow Yoke . . . . . .
Asparagus with Beef * . . . . . .
Fried Asparagus * . . . . . .
* In Season Only

## NOODLES

Barbecued Pork Chow Mein . . . . . .
Chicken Chow Mein . . . . . .
Tomato Beef Chow Mein . . . . . .
House Chow Mein . . . . . .

**Phone 951-4150**
5620 N. Pershing • Stockton, CA 95207

CHINESE FOOD
TO TAKE OUT

DAVE WONG'S

OPEN 7 DAYS A WEEK • 11:00 AM TO 10:30 PM

# 精美點心 DIM SUM

649 JACKSON STREET
SAN FRANCISCO, CA 94133
(415) 986-2500

## 名廚主理 CHEF'S SPECIALS

茶茶每位 $1.00
Tea $1.00 per person

### Sm. $2.60 小點 碟數 QTY.

1. Mushroom Pork & Shrimp Dumplings 花菇燒賣 ____
2. Steamed Spareribs 豉椒蒸排骨 ____
3. Steamed Chicken Claws 豉椒蒸鳳爪 ____
4. Steamed Beef Balls 山竹牛肉 ____
5. Steamed Pork Buns 蜜汁叉燒包 ____
6. Steamed Custard Buns 香滑奶黃包 ____
7. Custard Buns Sponge Cake 馬拉糕 ____
8. Steamed Chicken Buns 金菇雞粒仔 ____
9. Steamed Buns w/Chinese Sausage 腊腸卷 ____

### Med. $3.30 中點 碟數 QTY.

10. Shrimp Dumplings 冬筍鮮蝦餃 ____
11. Snow Pea Sprouts w/Dry Scallops & Shrimps Dumplings 豆苗瑤柱餃 ____
12. Steamed Shrimp Dumplings 鮮蝦香西餃 ____
13. Steamed Fish Balls with Vegetables 西菜鱭魚球 ____
14. Zhiu Zhou Dumplings 潮州蒸粉菓 ____
15. Pork & Shrimp Bean Curd Skin Roll 綠皇鮮竹卷 ____
16. Steamed Shanghai Dumpling 牛湯小籠包 ____
17. Steamed Beef Tripe 蒜蓉牛柏葉 ____
18. Steamed Custard Bun w/Egg Yolk 流沙包 ____
19. Custard Roll Sponge Cake 奶皇馬拉卷 ____
20. Thousand Layered Sweet Cake 花仁千層糕 ____
21. Steamed Taro Cake with Dry Pork 腊味蒸芋頭糕 ____
22. Steamed Dumplings w/Taro & Dry Porks 芋頭腊味餃 ____

### Large $3.70 大點 碟數 QTY.

23. Steamed Beef Short Ribs with Black Pepper Sauce 黑椒牛仔骨 ____
24. Sticky Rice in Lotus Leaf 瑤柱糯米雞 ____
25. Chicken and Rost Pork Bundle 雞 扎 ____
26. Steamed Spareribs w/Rice Noodle 豉汁排骨蒸粉 ____
27. Dry Pork in Sticky Rice Roll 腊味糯米卷 ____

### Served at 11 a.m. 廚點上午十一時供應

| | | | |
|---|---|---|---|
| Fried Noodles with Shredded Dried Scallops 瑤皇瑤柱干燒伊麵 ( ) | $11.50 | Beef Chow Fun with XO Sauce XO 醬牛肉乾炒河 ( ) | $10.50 |
| Seafood Pan Fried Noodle 海鮮煎麵 ( ) | $12.00 | Rice Noodle with Shredded Duck Meat 火鴨絲炒潮粉 ( ) | $10.50 |
| Bitter Melon and Beef Pan Fried Noodle 涼瓜牛肉煎米粉 ( ) | $13.00 | Beef Chow Japanese udon w/Black Pepper Sauce 黑椒牛柳絲炒烏冬粉 ( ) | $10.00 |
| Gone Chittering Crow Pan w/Black Bean Sauce 豉椒鵝腸滋炒河粉 ( ) | $15.00 | Chinese Broccoli with Oyster Sauce 蠔油芥蘭遼 ( ) | $9.50 |
| Chow Pan w/Sliced Sea Conch & Preserved Veget. 咸菜螺片滋炒河粉 ( ) | $15.00 | Fresh Frog with Beef Porridge 田雞牛肉粥 ( ) | $18.00 |

### Sm. $2.60 小點 碟數 QTY.

28. Deep Fried Minced Meat Turnover 家鄉咸水角 ____
29. Deep Fried Red Bean Balls 豆沙煎堆 ____
30. Egg Custard Tart 脆皮蛋撻仔 ____
31. Baked Pork Buns 香焗叉燒包 ____
32. Baked Egg Custard Bun 菠蘿奶皇包 ____
33. Deep Fried Pumpkin and Egg-yolk Ball 南瓜流沙球 ____

### Med. $3.30 中點 碟數 QTY.

34. Vegetarian Crisp Spring & Roll 脆皮炸齋春卷 ____
35. Dried Scallop & Leek Puff 瑤柱韭菜酥 ____
36. Deep Fried Seaweed Roll w/Fish 紫菜鱭魚卷 ____
37. B.B.Q. Pork Puff 金牌叉燒酥 ____
38. Pan Fried Pork Dumpling 生煎包 ____
39. Pot Sticker 生煎鍋貼 ____

### Med. $3.30 中點 碟數 QTY.

40. Water Chestnut Cake 桂林馬蹄糕 ____
41. Pan Fried Bitter Melon Beef Dumplings 生煎涼瓜牛肉餃 ____
42. Turnip Cake 蘿蔔糕：蒸 Steamed ____ 煎 Pan Fried ____
43. Pan Fried Leek Dumplings 生煎韭菜果 ____
44. Deep Fried Taro Turnover w/Minced Meat 蜂巢炸芋角 ____
45. Eggplant Stuffed w/ Shrimp Paste 百花釀茄子 ____
46. Mushroom Stuffed w/ Shrimp Paste 百花釀蘑菇 ____
47. Bell Peppers Stuffed w/Shrimp Paste 百花釀青椒 ____
48. Pan Fried Bitter Melon Stuffed w/ Fish 煎釀涼瓜鱭魚肉 ____
49. Mango Pudding 香芒椰布甸 ____
50. Coconuts Milk Pudding 椰汁糕 ____
51. Black Sesame Soft Ball 雷沙湯丸 ____

### Large $3.70 大點 碟數 QTY.

52. Deep Fried Shrimps Puff 沙律明蝦角 ____
53. Deep Fried Bean Curd Skin Rolls w/Shrimps 鮮蝦腐皮卷 ____
54. Rice Noodle Roll Stuffed w/Shrimp 鮮蝦腸粉 ____
55. Rice Noodle Roll Stuffed with Beef 牛肉腸粉 ____
56. Rice Noodle Roll Stuffed with B.B.Q. Pork 叉燒腸粉 ____
57. Rice Noodle Roll Stuffed with Vegetarian 上素齋腸粉 ____
58. Rice Noodle Roll Stuffed w/Snow Pea Sprouts & Dry Scallops 瑤柱豆苗腸 ____
59. Turle Shell Jell-O 滋補龜苓膏 ____
60. Fried Shrimp Roll 煎蝦卷 ____
61. Deep Fried Shrimp Paste Roll 酥炸百花卷 ____

### House Special $5.50 特點 碟數 QTY.

62. Deep Fried Crab Claw w/Shrimp Paste 百花釀蟹拑 ____
63. Shark-Fin Dumpling in Soup 魚翅灌湯餃 ____
64. Cold Chicken Claw 白雲鳳爪 ____
65. X.O. Spicy Rice Noodle Roll X.O.腸粉 ____
66. Boiled Beef Tripe 白灼牛柏葉 ____

### Chef's Special $6.90 廚點 碟數 QTY.

67. Won Ton Soup 雲吞湯 ____
68. Honey Glazed Barbecued Pork 蜜汁叉燒 ____
69. Honey Glazed Barbecued Spareribs 蜜汁排骨 ____
70. Soy Sauce Chicken 福子油雞 ____
71. Roast Duck 明爐火鴨 ____
72. Golden Pumpkin Fries 金沙南瓜 ____

石餅家

禮餅

♥ 百年好合 • 永結同心 ♥

備有精美中西結婚禮餅出售

Since 1978

Diamond BAKERY

鑽

結婚

鑽石禮餅賀佳偶

鑽 石 禮 餅 價 目 表

DIAMOND BAKERY CHINESE CEREMONIAL WEDDING CAKES

天賜良緣情永固

鼎泰豐 DIN TAI FUNG

DIN TAI FUNG
DUMPLING HOUSE

1108 South Baldwin Avenue, Arcadia, California 91007 • Tel: (626) 574-7068 • www.dintaifungusa.com

OPEN DAILY
Monday-Friday Lunch 11:00AM - 2:30PM • Dinner 5PM - 9:30PM
Saturday Lunch 10:30AM - 2:30PM • Dinner 5PM - 9:30PM
Sunday Lunch 10:30AM - 2:30PM • Dinner 5PM - 9:00PM

| | | | | | |
|---|---|---|---|---|---|
| 1. | House Chicken Noodle Soup (Steamed) | 6.75 | 20. | Pork Rice Bun | 2.60 |
| 2. | House Beef Noodle Soup (Steamed) | 6.25 | 21. | Sweet Red Bean Rice Bun | 2.60 |
| 3. | Roast Beef Noodle Soup (Spicy) | 6.25 | 22. | Sweet Eight Flavor Rice | 3.00 |
| 4. | Pork Chop Noodle Soup | 5.25 | 50. | Juicy Pork Dumplings (10 pcs) | 6.50 |
| 5. | Shrimp Noodle (Soup / Fried) | 6.00/6.50 | 51. | Juicy Pork/Crab Dumplings (10 pcs) | 8.00 |
| 6. | Pork Fried Noodle | 6.00 | 52. | Vegetable & Pork Dumplings (10 pcs) | 6.50 |
| 23. | Noodle with Sesame Sauce * (May Contain Peanuts) | 4.50 | 53. | Shrimp & Pork Dumplings (10 pcs) | 7.00 |
| 7. | Shanghai Rice Cake | 6.50 | 64. | Vegetarian Dumplings (10 pcs) | 6.50 |
| 8. | Shrimp Fried Rice | 6.00 | 65. | Fish Dumplings (10 pcs) | 7.00 |
| 9. | Pork Fried Rice | 5.25 | 60. | Chicken Dumplings (10 pcs) | 6.50 |
| 10. | Pork Chop Fried Rice | 5.50 | 54. | Shrimp & Pork Shiaomai (10 pcs) | 8.00 |
| 11. | Fried Pork Chop | 3.00 | 55. | Rice & Pork Shiaomai (10 pcs) | 7.00 |
| 12. | Vegetable & Pork Wanton Soup | 5.00 | 57. | Red Bean Dumplings (10 pcs) | 4.25 |
| 13. | Shrimp & Pork Wanton Soup | 5.00 | 58. | Pork Bun (2 pcs) | 3.00 |
| 14. | Fried Tofu Puff with Glass Noodle Soup | 5.00 | 59. | Vegetable & Pork Bun (2 pcs) | 3.00 |
| 15. | House Chicken Soup (Steamed) | 5.75 | 61. | Red Bean Bun (2 pcs) | 3.00 |
| 16. | House Beef Soup (Steamed) | 5.25 | 62. | Sesame Bun (2 pcs) * (May Contain Peanuts) | 3.00 |
| 17. | Roast Beef Soup (Spicy) | 5.25 | 63. | Red Bean Rice Cake (2 pcs) | 3.00 |
| 18. | Sour and Spicy Soup | 5.00 | 78. | Appetizer | 3.00 |
| 19. | Sauteed Seasonal Vegetables | 6.50 | 79. | Coke / 7-Up | 1.25 |

## Vegetairan

| | | |
|---|---|---|
| V5. | Vegetarian Noodle Soup | 5.00 |
| V6. | Vegetarian Fried Noodle | 5.00 |
| V7. | Vegetarian Shanghai Rice Cake | 6.25 |
| V9. | Vegetarian Fried Rice | 5.00 |
| V19. | Sauteed Vegetable | 6.50 |
| V23. | Vegetarian Noodle *with Sesame Sauce | 4.50 |
| 64. | Vegetarian Dumplings | 6.50 |
| 57. | Red Bean Small Dumplings | 4.25 |
| 61. | Red Bean Buns (2pcs) | 3.00 |
| 62. | Sesame Buns*(2pcs) | 3.00 |
| 63. | Red Bean Rice Cake (2pcs) | 3.00 |
| 78. | Appetizer | 3.00 |

*** ALL SESAME ITEMS MAY CONTAIN PEANUTS**

* Prices Subject to Change without Price Notice

www.2bd.com

# 鼎泰豐 DIN TAI FUNG DUMPLING HOUSE

1108 South Baldwin Avenue, Arcadia, California 91007 · Tel: (626) 574-7068 · www.dintaifungusa.com

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| Saturday | Lunch 10:30AM - 2:30PM • Dinner 5PM - 9:30PM |
| Sunday | Lunch 10:30AM - 2:30PM • Dinner 5PM - 9:00PM |

| | | |
|---|---|---|
| 1. | 鳥肉スープめん（塩味） | 6.75 |
| 2. | 牛肉スープめん（塩味） | 6.25 |
| 3. | 牛肉スープめん（醤油味） | 6.25 |
| 4. | 豚のスペアリブ入りめん | 5.25 |
| 5. | 海老めん（スープ/炒め） | 6.00/6.50 |
| 6. | 豚肉チャーめん | 6.00 |
| 23. | ゴマソース入りめん* | 4.50 |
| 7. | 上海風切りもち炒め | 6.50 |
| 8. | 海老チャーハン | 6.00 |
| 9. | 豚肉チャーハン | 5.25 |
| 10. | 豚のスペアリブ入りチャーハン | 5.50 |
| 11. | 豚のスペアリブ揚げ | 3.00 |
| 12. | 野菜豚肉ワンタンスープ | 5.00 |
| 13. | 海老豚肉ワンタンスープ | 5.00 |
| 14. | 油揚げと春雨の和え物 | 5.00 |
| 15. | 鳥肉スープ（塩味） | 5.75 |
| 16. | 牛肉スープ（塩味） | 5.25 |
| 17. | 牛肉スープ（醤油味） | 5.25 |
| 18. | 四川風五目スープ | 5.00 |
| 19. | 青野菜炒め | 6.50 |
| 20. | 豚肉チマキ | 2.60 |
| 21. | あんチマキ | 2.60 |
| 22. | ハ宝飯 | 3.00 |
| 50. | 小籠包 | 6.50 |
| 51. | 蟹入り小籠包 | 8.00 |
| 52. | 野菜蒸しギョーザー | 6.50 |
| 53. | 海老蒸しギョーザー | 7.00 |
| 64. | ベチタリアン向け蒸し野菜ギョーザー | 6.50 |
| 65. | 魚蒸しギョーザー | 7.00 |
| 60. | 鳥肉蒸しギョーザー | 6.50 |
| 54. | 海老豚肉焼売 | 8.00 |
| 55. | 燻米豚肉焼売 | 7.00 |
| 56. | ミニ小籠包・スープ付き(土、日のみあり) | 8.00 |
| 57. | あん入り小籠包 | 4.25 |
| 58. | 豚肉まん | 3.00 |
| 59. | 野菜豚肉まん | 3.00 |
| 61. | あんまん | 3.00 |
| 62. | ゴマまん* | 3.00 |
| 63. | あずき入り蒸しケーキ | 3.00 |
| 78. | 台湾冷菜 | 3.00 |
| 79. | 飲み物 | 1.25 |

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* Prices Subject to Change without Prior Notice

80706-DIT-Comp

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DUMPLING HOUSE

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| | | |
|---|---|---|
| 1. | 元盅土雞麵 | 6.75 |
| 2. | 元盅牛肉麵 | 6.25 |
| 3. | 紅燒牛肉麵 | 6.25 |
| 4. | 排骨麵 | 5.25 |
| 5. | 蝦仁麵(湯/炒) | 6.00/6.50 |
| 6. | 肉絲炒麵 | 6.00 |
| 23. | 擔擔麵* | 4.50 |
| 7. | 上海炒年糕 | 6.50 |
| 8. | 蝦仁蛋炒飯 | 6.00 |
| 9. | 肉絲蛋炒飯 | 5.25 |
| 10. | 排骨蛋炒飯 | 5.50 |
| 11. | 炸排骨 | 3.00 |
| 12. | 菜肉餛飩湯 | 5.00 |
| 13. | 蝦仁餛飩湯 | 5.00 |
| 14. | 油豆腐細粉湯 | 5.00 |
| 15. | 元盅土雞湯 | 5.75 |
| 16. | 元盅牛肉湯 | 5.25 |
| 17. | 紅燒牛肉湯(辣) | 5.25 |
| 18. | 酸辣湯 | 5.00 |
| 19. | 炒青菜 | 6.50 |
| 20. | 鮮肉糉子 | 2.60 |
| 21. | 豆沙糉子 | 2.60 |
| 22. | 八寶甜飯 | 3.00 |
| 50. | 小籠包 | 6.50 |
| 51. | 蒸小籠包 | 8.00 |
| 52. | 菜肉蒸餃 | 6.50 |
| 53. | 蝦仁蒸餃 | 7.00 |
| 64. | 素蒸餃 | 6.50 |
| 65. | 鮮魚蒸餃 | 7.00 |
| 60. | 雞肉蒸餃 | 6.50 |
| 54. | 蝦仁燒賣 | 8.00 |
| 55. | 蟹肉燒賣 | 7.00 |
| 57. | 豆沙小包 | 4.25 |
| 58. | 肉包(一盒兩個) | 3.00 |
| 59. | 菜肉包(一盒兩個) | 3.00 |
| 61. | 豆沙包(一盒兩個) | 3.00 |
| 62. | 芝麻包*(一盒兩個) | 3.00 |
| 63. | 赤豆鬆糕(一盒兩個) | 3.00 |
| 78. | 各式小菜 | 3.00 |
| 79. | 可樂/汽水 | 1.25 |

## 素食類

| | | |
|---|---|---|
| V5. | 素湯麵 | 5.00 |
| V6. | 素炒麵 | 5.00 |
| V7. | 素炒年糕 | 6.25 |
| V9. | 素炒飯 | 5.00 |
| V19. | 素炒青菜 | 6.50 |
| V23. | 素擔擔麵* | 4.50 |
| 64. | 素蒸餃 | 6.50 |
| 57. | 豆沙小包 | 4.25 |
| 61. | 豆沙包(一盒兩個) | 3.00 |
| 62. | 芝麻包*(一盒兩個) | 3.00 |
| 63. | 赤豆鬆糕(一盒兩個) | 3.00 |
| 78. | 各式小菜 | 3.00 |

*** ALL SESAME ITEMS MAY CONTAIN PEANUTS**

* Prices Subject to Change without Prior Notice

0909-DT Lunch

FK

*Minimum*

1435 N. Highland Ave.
(at Sunset Ave.)
Hollywood, Ca 90028

NO. M.S.G.

(213)
462-5215
462-5409
462-5783

# Dina Thai

THAI-CHINESE RESTAURANT
Monday thru Saturday: 11 am to 10 pm

## — SPECIAL COMBINATION —

1. FRIED RICE, B.B.Q. CHICKEN, EGG ROLL ..... 3.95
2. FRIED RICE, CHICKEN CURRY, EGG ROLL ..... 3.95
3. FRIED RICE, SATAY, EGG ROLL ..... 3.95
4. FRIED RICE, WING OF ANGEL, EGG ROLL ..... 3.95
5. FRIED RICE, CHOW MEIN, EGG ROLL ..... 3.95
6. FRIED RICE, PAD THAI, EGG ROLL ..... 3.95

## — APPETIZERS —

7. WING OF ANGEL ..... 4.25
*Stuffed chicken wings with glassy noodles, shaken and green onions, steamed, then deep fried.*
8. CHICKEN ON FIRE ..... 3.99
*An half of whole chicken, touch of ginger served with hot sweet and sour sauce.*
9. COMBINATION ..... 3.99
*A combination of egg rolls, fried wonton, fried shrimp serve with sweet and sour sauce.*
10. EGG ROLLS (4) ..... 3.99
*Stuffed with ground pork, glassy noodles and mixed vegetables.*
11. FRIED WONTON ..... 2.99
*Stuffed with ground pork, served with sweet & sour sauce*
12. FRIED FISH CAKE WITH SPECIAL THAI CURRY (5) ..... 3.99
13. FRIED SHRIMP ..... 4.99
14. SATAY (6) ..... 4.99
*Marinated chicken or pork or beef sticks with coconut juice and oriental spices, served with peanut sauce and cucumber.*
15. MEE KROB *Sweet crispy noodles with shrimp, chicken, bean sprouts* ..... 3.99

## — SOUPS —

16. WONTON SOUP ..... 3.29
*Stuffed with ground pork, served with shrimp and chicken*
*17. SPICY SEAFOOD SOUP *Mixed seafood with hot and sour* ..... 5.99
18. TOM KAR KAI *Chicken in coconut soup* ..... 4.25
*19. TOM YUM KAI *Chicken in spicy and sour soup* ..... 3.99
*20. TOM YUM KOONG (10) *Shrimp in spicy and sour soup* ..... 4.99
21. VEGETABLE SOUP ..... 3.29
21A. GLASS NOODLE SOUP *Bean thread with ground pork, shrimp, green onion & vegetable.* ..... 3.29

## — SALADS —

22. PLAH KOONG (10) *Shrimp salad with lemon glass* ..... 4.99
*23. YUM NUAR *Beef salad* ..... 3.79
*24. YUM PLAMERK *Squid salad* ..... 4.99
*25. YUM YAI *Mixed meat salad* ..... 3.79
26. THAI SALAO *Slice boiled eggs, peanut chip with peanut sauce* ..... 3.79
27. NAEM SOAD ..... 3.99
*Ground pork marinated with Thai sauce served with vegetable.*
*27A. SPICY YUM WOON-SEN (Glassy noodle salad) ..... 3.99
*Bean threads with red onions, peppers and lime with minced chicken or pork and shrimp.*
*27B. LARB KAI (Chicken Salad) ..... 3.99
*Ground chicken, spiced with mint, chili, lime juice dressing and rice powder*
27C. GRILLED BEEF SALAO ..... 3.99
*Sliced beef with shallot, mint leaves, green onion, chili, lime juice dressing and rice powder.*

## — MEAT WITH VEGETABLES —

(NO. 28-37 SERVED WITH STEAMED RICE)

| | Choice of chicken, beef or pork | Shrimp |
|---|---|---|
| 28. CHOP SUEY *Many kinds of vegetables mixed excellent with oyster sauce* | 3.75 | 4.25 |
| 29. BROCCOLI *Sauteed with oyster sauce* | 3.75 | 4.25 |
| 30. BABY CORN *Sauteed with oyster sauce* | 3.75 | 4.25 |
| 31. BAMBOO SHOOTS *Sauteed with slice chili and egg* | 3.75 | 4.25 |
| 32. CASHEW NUT *Sauteed with mixed curry paste & cashew nut.* | 3.99 | 4.99 |

## ...VERY

...mile radius

1435 N. Highland Ave.
(at Sunset Ave.)
Hollywood, Ca 90028

No checks accepted

Tips Belong To
Our drivers

(213)
462-5215
462-5409
462-5783

| | Choice of chicken, beef or pork | Shrimp |
|---|---|---|
| 33. GINGER *Sauted with mushroom and onion* | 3.75 | 4.25 |
| *34. MINT LEAVES *With grounded chill and soy sauce* | 3.75 | 4.25 |
| 35. MUSHROOMS *With oyster sauce and green onion* | 3.75 | 4.25 |
| 36. PEPPER GARLIC *Deep fried meat with soy sauce* | 3.75 | 4.25 |
| 37. SWEET AND SOUR | 3.75 | 4.25 |

### — CURRIES —

Served with steamed rice

| | | |
|---|---|---|
| *38. KANG KA LEE *Yellow curry with coconut milk* | 3.99 | 4.99 |
| *39. KANG PED *Red curry with coconut milk* | 3.99 | 4.99 |
| *40. MAS-SA-MAN *Chunky meat with house dried curry and potato, coconut milk* | 3.99 | 4.99 |
| *41. PRIK KING *Curry with green beans* | 3.99 | 4.99 |
| *42. PA NANG *Dry curry with coconut milk* | 3.99 | 4.99 |
| *43. KANG KIEW WAN *Sweet coconut milk with spicy* | 3.99 | 4.99 |

### — RICES —

| | | |
|---|---|---|
| 44. FRIED RICE | 3.75 | 4.25 |
| *45. SPICY FRIED RICE | 3.75 | 4.25 |
| 46. CRAB FRIED RICE | | 4.99 |
| 47. PINEAPPLE FRIED RICE | 3.75 | 4.25 |
| 48. VEGETABLES FRIED RICE (no any meat) | | 3.75 |
| 48A. PRARAM LONGSONG (Dine Thai Special Rice) *Mixed vegetable with choice of meat over special peanut sauce* | 3.75 | 4.25 |
| 48B. HEAVEN RICE *Special gravy with chicken, bamboo shoots, onion, mushroom over rice.* | 3.75 | 4.25 |

### — NOODLES —

| | | |
|---|---|---|
| 49. RAHD-NAH *Flat noodles with broccoli, sweet black sauce* | 3.75 | 4.25 |
| 50. KAI-KOOWAH *Stir fried egg, rice noodles, squid and grounded peanut.* | 3.75 | 4.25 |
| 51. PAD THAI *Rice noodles with bean sprouts and grounded peanut.* | 3.75 | 4.25 |
| 52. PAD SEE YOU *Sauced flat noodles with broccoli, sweet black sauce.* | 3.75 | 4.25 |
| 52A. CHOWMEIN *Mixed vegetables with egg noodles In Thai style.* | 3.75 | 4.25 |
| 52B. HEAVEN NOODLES *Special gravy with chicken, bamboo shoots, topped on egg noodles.* | 3.75 | 4.25 |
| 52C. SPICY NOODLES *Flat noodles stir-fried with green chili and mint leaves.* | 3.75 | 4.25 |
| 52D. PAD WOON SEN *Bean threads with egg, onion, bean sprout & mixed vegetables.* | 3.75 | 4.25 |

### — SEAFOOD —

| | |
|---|---|
| 53. SHRIMP WITH CASHEW NUT FRIED CHILI *Sauted with roasted curry paste and cashew nut.* | 4.99 |
| 54. JUMBO SHRIMP NAM PRIK POW (Chili Paste) *Spicy shrimp stir-fried with bell pepper, onion.* | 6.99 |
| 55. JUMBO SHRIMP PEPPER GARLIC *Deep fried shrimp with soy sauce.* | 6.99 |
| 56. JUMBO SHRIMP WITH HOT SAUCE THAI STYLE *With grounded chili, bamboo shoots and soy sauce.* | 6.99 |
| 57. JUMBO SHRIMP B.B.Q. | 6.99 |
| 58. CRAB LEGS WITH CURRY *Stir-fried crab meat with vegetables in curry powder, ginger and onion.* | 6.99 |
| 59. CRAB LEGS STEAMED IN A POT | 6.99 |
| *60. MERK KOONG PRIK *Sauced with chili, squid and shrimp* | 6.99 |
| 61. PLA SONG KRUENG *Deep fried Pompano fish covered with bamboo, mushroom, ginger and gravy sauce* | 6.99 |
| *62. PLA RAHD PRIK *Deep fried Pompano fish covered with spicy Thai curry sauce* | 6.99 |
| 63. SWEET AND SOUR FISH | 6.99 |
| *64. SEAFOOD WITH CHILI CURRY | 6.99 |

VEGETARIAN, BEVERAGES
AND DESSERTS ARE AVAILABLE

* SPICY HOT DISHES

Menu and prices subject to change without notice

APPETIZER SAMPLER 6.25
Served with two Golden Chicken strips, two Zucchini Wedges, two Cheese Sticks, and two potato Skins. Served with Ranch dressing and BBQ sauce.

DUCK NOOK FRENCH FRIES 1.55

SEASONED FRENCH FRIES 1.79

CHEESE STICKS 3.25
Gooey 100% mozzarella cheese sticks, twice dipped in a great tasting batter made with real dark beer.

BEER BATTERED ONION RINGS 2.25

ZUCCHINI WEDGES 3.25
Thin wedges of fresh zucchini lightly coated with premium Irish beer batter.

STEAK SANDWICH 7.45
8 oz. New York, broiled to order. Served on a French roll with fries.

## SPECIALS

Soup of the Day ..... Cup 1.69 Bowl 1.99

Cup Soup with salad and bread ..... 4.25

Bowl of home style chili beans with grated cheese and onions ..... 3.99

## HOT DOGS

HOT DOG 2.75
Our plump, juicy hot dog, served on our special bun with onion and tomato.

CHILI DOG 3.99
Our plump, juicy hot dog, smothered with chili, grated cheese and onions.

## DESSERTS

**Please ask your server about today's fresh desserts.**

ICE CREAM
Dish or cone of ice cream:
Single scoop ..... .95
Double scoop ..... 1.75

PINT of Ice Cream ..... 2.45

QUART of Ice Cream ..... 4.20

OLD FASHIONED MILK SHAKE OR MALT 2.89
Your choice of vanilla, chocolate, strawberry or mocha, topped with whipped cream and a cherry.

FLOAT OR ICE CREAM SODAS 2.20
Your choice of soda served with two scoops of your favorite ice cream.

SUNDAES 2.89
All sundaes start with two scoops of your favorite choice of ice cream; chocolate, strawberry or pineapple topping; topped with freshly whipped cream and nuts.
Small sundaes (1 scoop) ..... 2.39
Hot fudge add ..... .25

BANANA SPLIT 3.95
Three scoops of Duck Nook's premium ice cream in your choice of flavors and with your choice of toppings, complimented with a sliced banana, whipped cream and nuts.

PINEBANANA 2.95
Two scoops of your favorite ice cream over a sliced banana, topped with our hot fudge, whipped cream and nuts.

FRESH BAKED PIES 1.99
Ask inside 2.99
CHEESECAKE 2.35

## SALADS

*Choice of dressings: Thousand Island, Ranch, Oil and Vinegar, Honey Mustard, Italian or Blue Cheese*
*All Salads are served with "Crackers".*

CHICKEN BREAST SALAD 6.25
Strips of chicken breast, bacon, cheddar cheese, egg and tomatoes, on a bed of Chopped greens.

FRIED CHICKEN SALAD 6.25
Golden fried chicken strips over mixed greens with diced tomato, cheddar cheese, and diced bacon.

TACO SALAD 5.59
Crispy tortilla bowl topping a bed of fresh lettuce, homemade taco meat, kidney beans, cheddar cheese and tomato. All of this complimented with a spicy dressing.

CHEF'S SALAD 5.65
Crispy salad greens with ham, turkey, cheeses, assorted vegetables and garnishes.

SHRIMP SALAD 5.55
A bed of crispy mixed salad greens and assorted vegetables piled with shrimp.

POTATO SALAD 1.50
Our specially prepared potato salad, made fresh daily.

MACARONI SALAD 1.50
Our homemade macaroni salad, prepared fresh daily.

TUNA SALAD 4.95
Crisp lettuce topped with tuna blended with our select ingredients and seasonings.

CHICKEN SALAD 4.95
Our chicken salad nestled in a bed of fresh crisp lettuce

COTTAGE CHEESE OR SEASONAL AND FRUIT SALAD 5.25
Assorted fruits arranged on a crisp bed of lettuce with a scoop of fresh cottage cheese or favorite sherbet.

**For French bread with salads, add .89¢*

## BEVERAGES

Coffee *(regular or decaf.)* ..... 1.10
Hot Tea ..... .90
Other Teas *special blends* ..... 1.25
Hot Chocolate ..... .90
Snapple ..... 1.60
Milk 2% ..... 1.00
Lemonade ..... 1.25
Iced Tea ..... 1.25
Pepsi, Diet Pepsi, Root beer, Sierra ..... 1.25

JUICES
Grapefruit ..... 1.35
Apple ..... 1.35
Tomato ..... 1.35
Grape ..... 1.35
Orange ..... 1.35
Fresh Squeezed Orange Juice ..... 1.65

## BEER

BEER BY THE BOTTLE 2.19
Budweiser Miller Bud Light
Coor's Michelob Coor's Light

IMPORTS 2.79
Corona Beck's (dark) Heineken

WARNING: Drinking Distilled Spirits, Beer, Coolers, Wine and Other Alcoholic Beverages During Pregnancy Can Cause Birth Defects

DUCK NOOK RESTAURANT

103 West Harding Way
Stockton, California 95204

Dine Here -- Food To Go

Banquet and Meeting Facilities Available

**Call 467-DUCK**

# BREAKFAST

## "WADDLE YOU HAVE?"

*Treat indicates your choice of white, wheat, rye, sourdough bread or our biscuit*

## SPECIALS

| | |
|---|---|
| "DUCK'S DELUCK" | 3.35 |
| 2 eggs, any style, with choice of bacon or link sausage and toast. | |
| "EARLY RISER DELIGHT" | 4.50 |
| 2 eggs, toast, fried fresh potatoes with onions and spices and choice of bacon or link sausage. | |
| "DUCK CALL" | 3.90 |
| 2 eggs, pancakes and choice of bacon or link sausage. Or substitute 2 sausage patties, add 1.00. | |
| "DUCK WAFFLE BREAKFAST" | 4.99 |
| With 2 eggs any style, and your choice of bacon or 2 sausage links. | |
| "HUNTER'S BREAKFAST" | 5.15 |
| Eggs, blended with potatoes, green onions, varied breakfast meats and toast. | |
| "CHICKEN FRIED STEAK" | 6.35 |
| 2 eggs, toast, fried fresh potatoes with onions and spices and toast. | |
| "STEAK AND EGGS" | 7.25 |
| 8 oz. New York steak, 2 eggs, potatoes, and toast. | |
| "HAM, LINGUISA, OR HAMBURGER PATTIES" | 5.25 |
| 2 eggs, served with potatoes and toast. | |
| "DICED HAM SCRAMBLED" | 5.65 |
| 2 eggs, scrambled with ham, bell peppers, tomatoes, onions and cheddar cheese. Served with country potatoes and toast. | |

## 3-EGG OMELETTES

*All omelettes are served with country potatoes, and choice of toast*

| | |
|---|---|
| "SPANISH OMELETTE" | 5.99 |
| Omega chili, salsa, cheddar cheese, and onions, topped with sour cream and avocado. | |
| "SPINACH BACON AND CHEDDAR CHEESE OMELETTE" | 5.99 |
| "AMERICAN OMELETTE" | 6.15 |
| Tomatoes, cheddar cheese, bacon, olives, topped with sour cream and avocado. | |
| "HAM & CHEESE OMELETTE" | 5.90 |
| Choice of Cheddar, Swiss, American or Jack. | |
| "BONNIE OMELETTE" | 6.15 |
| Served with tomatoes, onions, cheese, ham and bell peppers. | |
| "VEGETARIAN OMELETTE" | 5.95 |
| Mushrooms, spinach, tomatoes, onions, zucchini, choice of Jack or Cheddar cheese. | |

## MEXICAN SPECIALS

| | |
|---|---|
| BREAKFAST BURRITOS | 5.89 |
| 2 Burritos include eggs, sausage, onions, green chili, and country potatoes, salsa and sour cream. | |
| CHORIZO EGGS | 4.99 |
| Served with country potatoes, beans, and flour tortillas. | |
| HUEVOS RANCHEROS | 4.99 |
| Served with a corn tortilla, jack cheese, 2 eggs, beans and country potatoes, topped with salsa, and flour tortillas. | |
| HUEVOS A LA MEXICANA | 4.99 |
| Scrambled eggs, diced tomatoes, onions, bell peppers, beans and country potatoes and flour tortillas. | |

## SIDE ORDERS

| | |
|---|---|
| Pancakes (3 large) | 3.25 |
| Short Stack of Pancakes (2 large) | 2.75 |
| Belgian Waffle | 3.75 |
| French Toast *(served with cinnamon or powdered sugar)* | 3.15 |
| Biscuits and Gravy | 2.95 |
| 1 Egg, any style | 0.90 |
| 2 Egg, any style | 1.40 |
| Country Potatoes *(fried onions and spices)* | 1.75 |
| Hash Browns | 1.60 |
| Bacon, Sausage (6) | 2.39 |
| Ham, Linguisa, or Hamburger Patties | 2.69 |
| Cream of Wheat, with Raisins, Brown Sugar and Milk | 1.99 |
| Oatmeal, with Milk, Raisins and Brown Sugar | 1.99 |
| Assorted Cold Cereal | 1.75 |
| Toast, Butter and Jelly | 1.20 |
| English Muffin, Butter and Jelly | 1.25 |
| Breakfast Roll | 1.30 |
| Muffin-Banana Nut, Blueberry, Bran, Poppy Seed | 1.35 |
| Bagel, served with Cream Cheese | 1.99 |
| Fresh Fruit, in season: | |
| Grapefruit | 1.50 |
| Bowl of Strawberries | 1.75 |
| Bowl of Cantaloupe | 1.75 |
| Bowl of Mixed Fruit | 2.65 |

** You may substitute Fleischmann's Egg Beaters (cholesterol free egg substitute) for an additional 0.39 per egg*

*** We also offer low-sodium maple flavored syrup*

# HAMBURGERS

*All of our charbroiled hamburgers are ONE-THIRD pound of lean freshly ground beef. They are served on your choice of bread: soft french roll, sesame seed bun, or onion roll. For pattyburger, add extra .85. For cheese, add .75 per slice, your choice of American, Cheddar, Swiss or Jack. Avocado, add .80; and Mushrooms, add 1.50.*
*All Hamburgers served with French Fries. Add .99 for Seasoned Fries.*
*Add an additional .99 for Cole Slaw, soup, or Salad.*

| | |
|---|---|
| THE BIG DUCK | 5.45 |
| Our hamburger with lettuce, bermuda onion, sliced tomato and pickle. | |
| ORIGINAL PATTYMELT | 5.45 |
| With melted swiss cheese and grilled onions on grilled rye bread. | |
| MUSHROOM BURGER | 5.75 |
| Our hamburger smothered in fresh mushrooms, sautered in a wine sauce | |
| BIG DUCK DELUXE | 6.29 |
| Our hamburger served with lettuce, sliced tomato, pickle, bacon, swiss cheese and avocado. | |
| CHILIBURGER | 5.75 |
| Our own chili beans ladled over our hamburger, sprinkled with raw onions and grated cheese. | |
| BACONBURGER | 5.70 |
| Our hamburger topped with lean crispy bacon strips, served with lettuce, bermuda onion, sliced tomato and pickle. | |
| BLEU BURGER | 5.45 |
| Our hamburger topped with bleu cheese, served with lettuce, bermuda onion, sliced tomato and pickle | |
| GARDEN BURGER | 5.70 |
| A 95% fat free meatless patty, served with bermuda onion, tomato, pickle, sprouts and Dijon mustard sauce. | |
| OLE BURGER | 5.70 |
| Our hamburger topped with salsa, green chili pepper strips, served with lettuce, bermuda onion, sliced tomato and pickle. | |
| NUDE BURGER | 3.95 |
| For diet conscious individuals - Just the charbroiled patty served with cottage cheese and sliced tomatoes. | |
| *(Nude Burger not served with bun or French Fries)* | |

# SANDWICHES

*All our sandwiches include: choice of mustard, mayonnaise, pickle, bermuda onion, shredded lettuce and sliced tomatoes. Choice of bread: onion roll, sweet french roll, sliced sourdough, white, wheat or rye. For provolone, additional .85¢. For combination of two meats, add 1.00. For cheese, add .35¢ per slice (choice of American, Cheddar, Swiss, Jack or Cream Cheese. All sandwiches served with french fries. Add .99¢ for Seasoned Fries.*

| | |
|---|---|
| TRIPLE-DECKER CLUB, Turkey and Bacon | 6.40 |
| CHICKEN CLUB | 6.10 |
| CLUB COMBINATION, with Turkey, Ham and cheese | 6.10 |
| CHICKEN PIRATE | 5.49 |
| TURKEY, breast of Turkey | 4.95 |
| HAM | 4.95 |
| SALAMI | 4.95 |
| ROAST BEEF | 4.95 |
| PASTRAMI | 4.95 |
| CORNED BEEF | 4.95 |
| BACON, LETTUCE & TOMATO | 4.95 |
| GRILLED CHEESE | 3.95 |
| TUNA SALAD | 4.95 |
| CHICKEN SALAD | 4.95 |
| EGG SALAD | 4.60 |
| AVOCADO | 4.95 |
| FRENCH DIP | 5.49 |

**With above sandwiches, add an additional .99¢ for cole slaw, soup, or salad*

## Rice 飯類

| | | |
|---|---|---|
| 301什錦炒飯 | Deluxe Fried Rice | $5.95 |
| 302蝦仁炒飯 | Shrimp Fried Rice | $6.50 |
| 303雞/豬或牛肉炒 | Chicken/ Beef or Pork Fried Rice | $5.50 |
| 304素菜炒飯 | Vegetables Fried Rice | $4.95 |
| 306三樣會飯 | Three Ingredients Over Rice | $6.25 |
| 307清蒸蝦仁飯 | Shrimp & Lobster Sauce over Rice | $6.50 |
| 308紅燒牛肉飯 | Stewed Beef (Beef) & Veggie Over Rice | $5.95 |
| 309豉汁雞飯 | Chicken Black Bean Sauce w/Rice | $5.50 |
| 310京都排骨飯 | Mandarin Pork Chop W/ Rice | $5.95 |
| 311 咖里牛肉飯 | Beef Curry Over Rice | $5.75 |

## Side Dishes 涼菜，鹵味 *(See Display)*

| 大拼盤 | 中拼盤 | 小拼盤 |
|---|---|---|
| Large Combo: $6.95 | Medium Combo: $5.95 | Small Plates: $4.95 |

Vegetarian Plate 素拼 :$6.95

| 拌小黃瓜 | 韓式泡菜 |
|---|---|
| Pickled Cucumber Salad: $2.50 | Korean Style Kimchee $1.95 |

## Beverages:

Sodas / Bottle Water:$1.00
Others $1.50 - $2.00

喜慶日
水餃(元寶)助慶，
特價外賣，歡迎預定
新鮮或冷凍，
手工制做，生水餃，
每打由$3.99 起

*Dumplings are a Holiday/Party thing.*
*We sell them Un-cooked (fresh or frozen)*
*by the dozen.*
*Priced from $3.99 per dozen.*
*Advance Order only.*

**Need Lunch for a Group of People?**
We have a package that feeds up to
15 people for $4.95 per person
**and**
If you are in the Kearny Mesa area,
We will bring the food to you
in Chafing Warmers
at no extra cost!

*Advance ordering required,*
*Detail at Counter!*

# 鍋貼店

# Dumpling Inn

*Gourmet Noodles*
*& Home Made Dumplings*

(619) 268-9638
**4619 Convoy St, # F, San Diego, Ca 92111**

水 鹵 小 麵
餃 味 菜 飯

## Dumplings (Stuffed)

**(A Traditional Northern Chinese Fair)**

Pot Sticker (pork) (8) 鍋貼
$4.25

韮菜肉餃
Pork & Chive (Boiled)
(10) $4.25

鮮肉水餃
Boiled Pork Dumplings
(10) $4.25

蝦肉水餃
Diced Shrimp Dumplings (Boiled) (10)
$5.95

香菇素餃
Vegetarian Dumpling
(Boiled, 10) $4.25

韮菜魚餃
Fish & Green Chive
(Boiled, 10) $4.95

紅油水餃
Dumpling In Szechuan Hot Sauce* (10)
(Pork or Vegetarian)
$4.75

## Soup湯

01篤云吞湯 Wor Wonton Soup (Delux).....$5.75
02云吞湯 Wonton Soup.....(small) $1.75....(large)..$4.50
03酸辣湯 Hot & Sour Soup.....$4.75
04蛋花湯 Egg Flower Soup.....$3.95
05榨菜肉絲湯 Pork & Pickled Cabbage Soup.....$4.50
06什錦豆付湯 San Shein Tofu Chowder.....$4.95
07波菜豆付湯 Spinach Tofu Consomme'.....$3.95

## Soup Noodles / Lo Mein (Entrees) 湯麵/拌麵

101什錦湯麵 Deluxe Noodle Soup (3 Ingredients)..... $5.95
102大面麵 @ Da-Lu Mein (Lo mein w/ thick Pork & Napa Soup)... $5.25
103炸醬麵 @ Meat Sauce Lo Mein (Thick Noodle)..... $5.50
104福州水餃麵 Pork Dumpling Soup Noodle..... $5.75
105蝦菜牛肉麵@ Stewed Beef w/ Mustard Green Soup Noodle..... $5.95
106牛肉麵 @ Stewed Beef Shank Noodle Soup..... $5.95
107排骨麵 Pan Fried Pork Chop w/ Soup Noodle.. $5.95
108榨菜肉絲麵 Pork & Pickled Cabbage Soup Noodle... $5.25
109三鮮炒湯麵@ *Spicy Stir-fried 3 Ingredients Lo Mein .. $5.75
110炒馬湯麵@ *Spicy Stir-fried 3 Ingredients Soup Noodle....$5.75
111川味牛肉麵@ *Szechuan Beef Shank Soup Noodle..... $5.95
112素湯麵 Vegetable Soup Noodle..... $4.95
113涼拌麵 *Dan Dan Noodle..... $4.95

*Indicates Hot & spicy辣,

@ Indicates Thick Noodles are used for that dish.
You may request to change to Thin Noodles ,
@ 表示粗麵條，可換細麵

## Chow Mein (Stir-fried) Noodles 炒麵

201 什錦炒麵 Deluxe Stir-fried Noodle..... $5.95
202 蝦仁炒麵 Shrimp Chow Mein (Stir-fried)..... $6.50
203 雞/牛/牛炒麵 Chicken/ Beef or Pork Chow Mein..... $5.50
204 素炒麵 Vegetables Chow Mein (Stir-fried)..... $4.95

206 三鮮兩面黃 Three Ingredients Pan Fried Noodle.... $6.95
207 肉絲兩面黃 Shredded Pork Pan Fried Noodle..... $6.25
208 肉絲炒伊麵 Shredded Pork E-Fu Mein Stir-fried... $5.95

## 拿手小炒
## House Specialty Stir-fries

Available Daily, served a la carte, comes with Steamed Rice.

Lunch Size... Dinner Size

雞球宮保雞 *Kung Pao Chicken (Plum Sauce).....$4.95 $6.95
*Chicken w/Peanut & Green Onion In Spicy Plum sauce*

豉汁魚片 Fish Filet w/ Black Bean Sauce.....$5.95 $7.95

蒜瑞魚片 Garlic Baked Fish Filet.....$5.95 $7.95
*Slightly Egg washed, grilled in skillet, pan-baked w/Garlic, Ginger & cilantro*

香干肉絲 *Szechuan Pork & Dry Bean Curd.....$4.95 $6.95
*Shredded Pork Loin Stir-fried w/ Sun Dried Bean Curd*

蔥爆牛肉 Beef & Scallion Stir-fried.....$5.50 $7.50
*Tender slices of Beef saute' w/Garlic & Scallion*

咕老肉 Sweet & Sour Pork.....$4.95 $6.95
*Strips of Pork fried & saute' in Tangerine flavored sauce*

清炒時菜 Saute' Chinese Green.....$4.75 $6.95

油爆蝦仁 Saute' Shrimps w/ Garlic Sauce.....$7.95 $9.95
*Medium Shrimps sauted in Clear Garlic-Sherry Glaze.*

炒三鮮 Chow San Shein (Chicken, Beef, Shrimp & Veggies)....$6.50 $8.50

## VEGETABLES

| | | |
|---|---|---|
| 66. | 干扁四季豆 | SAUTEED STRING BEANS ... 8.25 |
| 67. | 素什錦 | VEGETABLE'S DELIGHT ... 8.25 |
| 68. | 素三鮮 | THREE DELICATE VEGETABLES ... 8.25 |
| | | *(Black mushroom, snow peas and water chestnut.)* |
| ◗69. | 魚香茄子 | EGGPLANT WITH GARLIC SAUCE ... 8.25 |
| 70. | 冬菇菜心 | BLACK MUSHROOM WITH CHINESE GREEN ... 8.25 |
| ◗71. | 湖南豆腐 | HUNAN BEAN CURD ... 8.25 |
| ◗72. | 四川豆腐 | BEAN CURD SZECHUAN STYLE ... 8.25 |
| 73. | 家常豆腐 | BEAN CURD FAMILY STYLE ... 8.25 |
| 74. | 蒜炒菠菜 | SAUTEED SPINACH WITH GARLIC ... 8.25 |
| 75. | 蠔油芥蘭 | BROCCOLI WITH OYSTER SAUCE ... 8.25 |
| 76. | 清炒豆苗 | PEA SPROUTS ... 9.25 |
| 77. | 芙蓉蛋 | EGG FOO YOUNG ... 9.25 |

## SEAFOOD

| | | |
|---|---|---|
| 78. | 芒果蝦 | MANGO PRAWNS ... 11.25 |
| 79. | 素菜蝦 | PRAWNS WITH MIXED VEGETABLES ... 11.25 |
| 80. | 蘆筍蝦 | PRAWNS WITH ASPARAGUS ... 11.25 |
| ◗81. | 四川蝦 | SZECHUAN PRAWNS ... 11.25 |
| ◗82. | 干燒明蝦 | PRAWNS A LA SZECHUAN ... 11.25 |
| 83. | 木須蝦 | MU-SHU SHRIMPS ... 11.25 |
| 84. | 清炒蝦 | SAUTEED PRAWNS ... 11.25 |
| 85. | 荷豆蝦 | PRAWNS WITH SNOW PEAS ... 11.25 |
| 86. | 豆豉蝦 | PRAWNS WITH BLACK BEAN SAUCE ... 11.25 |
| 87. | 咖喱蝦 | CURRY PRAWNS ... 11.25 |
| ◗88. | 宮保蝦 | KUNG PAO PRAWNS ... 11.25 |
| 89. | 蝦龍麵 | PRAWNS WITH LOBSTER SAUCE ... 11.25 |
| 90. | 糖醋蝦 | SWEET AND SOUR PRAWNS ... 11.25 |
| ◗91. | 魚香蝦 | PRAWNS WITH GARLIC SAUCE ... 11.25 |
| 92. | 椒鹽蝦 | PRAWNS WITH SPICY SALT ... 14.95 |
| 93. | 鍋巴蝦 | SIZZLING RICE PRAWNS ... 11.25 |
| 94. | 馬佬蝦 | MARCO POLO PRAWNS |
| | | *(Prawns with honey pecan)* ... 14.95 |
| 95. | 蜜橙干貝 | ORANGE SCALLOPS ... 11.25 |
| ◗96. | 蒜香干貝 | SCALLOPS WITH GARLIC SAUCE ... 11.25 |
| 97. | 豆豉大蜆 | CLAM WITH BLACK BEAN SAUCE ... 11.25 |
| 98. | 豆豉蟹 | CRAB WITH BLACK BEAN SAUCE ... Seasonal |
| 99. | 糖醋魚 | SWEET AND SOUR FISH ... 24.95 |
| ◗100. | 干燒魚 | HOT BRAISED FISH ... 24.95 |
| 101. | 清蒸鱸魚 | STEAMED SEA BASS ... 19.95 |
| 102. | 清炒魚柳片 | FISH FILLETS WITH VEGETABLES ... 19.95 |

## RICE & NOODLES

| | | |
|---|---|---|
| 103. | 各式炒麵 | CHOW MEIN ... 6.75 |
| | | *(Your choice of beef, chicken, pork, shrimp, or combination.)* |
| 104. | 各式炒飯 | FRIED RICE ... 6.75 |
| | | *(Your choice of beef, pork, chicken, shrimp, or combination)* |
| 105. | 星洲炒米粉 | SINGAPORE RICE NOODLES ... 7.25 |
| 106. | 什錦海鮮麵 | COMBINATION PAN FRIED NOODLES ... 8.25 |
| 107. | 蕃茄牛炒麵 | TOMATO BEEF CHOW MEIN ... 7.25 |
| 108. | 干炒牛河 | BEEF CHOW FUN ... 7.25 |
| 109. | 白飯 | STEAMED RICE ... 0.95 |
| 110. | 黃米飯 | BROWN RICE ... 1.25 |

## DESSERTS

| | | |
|---|---|---|
| 111. | 冰淇淋 | ICE CREAM ... 2.50 |
| 112. | 炸香蕉 | FRIED BANANA (For 2 persons) ... 5.00 |
| 113. | 冰凍荔枝 | LYCHEE NUTS FRUIT (For 2 persons) ... 4.50 |
| 114. | 拔絲香蕉 | CANDIED BANANA (For 2 persons) ... 6.00 |

## Luncheon Special

11:30 a.m. To 3:00 p.m.
Seven Days a Week Except Holidays, Holiday Weekends.
Mother's Day Father's Day

Serve Soup, Fried Rice, Steamed Rice or Chow Mein
For the Following Choices

### CHICKEN

| | | |
|---|---|---|
| ◗1. | 四川雞 | SZECHUAN CHICKEN ... 6.75 |
| 2 | 檸檬雞 | LEMON CHICKEN ... 6.75 |
| ◗3. | 宮保雞丁 | KUNG PAO CHICKEN ... 6.75 |
| 4 | 腰果雞 | CASHEW CHICKEN ... 6.75 |
| 5 | 咖喱雞 | CURRY CHICKEN ... 6.75 |
| ◗6 | 魚香雞絲 | SHREDDED CHICKEN W/ GARLIC SAUCE ... 6.75 |
| 7. | 生炒雞片 | SNOW WHITE CHICKEN ... 6.75 |
| 8 | 什錦雞片 | VEGETABLE DELUXE CHICKEN ... 6.75 |
| 9 | 陳皮雞 | ORANGE FLAVOR CHICKEN ... 6.75 |

### BEEF

| | | |
|---|---|---|
| 10. | 蒜蘭牛 | BROCCOLI BEEF ... 6.75 |
| 11. | 荷豆牛肉 | BEEF WITH SNOW PEAS ... 6.75 |
| ◗12 | 蒙古牛肉 | MONGOLIAN BEEF ... 6.75 |
| ◗13. | 四川牛肉 | SZECHUAN BEEF ... 6.75 |

### PORK

| | | |
|---|---|---|
| 14. | 木須肉 | MU-SHU PORK ... 6.75 |
| 15 | 糖醋肉 | SWEET AND SOUR PORK ... 6.75 |
| ◗16 | 回鍋肉 | TWICE COOKED PORK ... 6.75 |

### SEAFOOD

| | | |
|---|---|---|
| ◗17 | 四川蝦 | SZECHUAN PRAWNS ... 7.25 |
| 18. | 豆豉蝦 | PRAWNS WITH BLACK BEAN SAUCE ... 7.25 |
| 19 | 全家福 | HAPPY FAMILY ... 7.25 |
| 20 | 糖醋蝦 | SWEET AND SOUR PRAWNS ... 7.25 |
| 21. | 荷豆蝦 | PRAWNS WITH SNOW PEAS ... 7.25 |
| 22. | 蝦龍麵 | PRAWNS WITH LOBSTER SAUCE ... 7.25 |

### VEGETABLES

| | | |
|---|---|---|
| 23. | 干扁四季豆 | DRY SAUTEED STRING BEANS ... 6.75 |
| 24 | 素什錦 | VEGETABLE'S DELIGHT ... 6.75 |
| ◗25 | 魚香茄子 | EGGPLANT WITH GARLIC SAUCE ... 6.75 |
| 26. | 豆豉蘆筍 | BLACK BEAN SAUCE ASPARAGUS ... 6.75 |
| ◗27. | 湖南豆腐 | HUNAN BEAN CURD ... 6.75 |

We can alter the spicy according to your taste
NO MSG
we would be pleased to prepare special menu items
according to your dietary needs

Minimum charge $7.00 Per Person.

# 怡園

# The Dynasty

**FOOD TO GO**

**OPEN 7 DAYS**
**From 11:50 a.m. to 10:00 p.m.**

**FREE PARKING**

1881 Tiburon Blvd. Tiburon, CA 94920
Tel : (415) 435-6766 Fax : (415) 435-0147

## I Royal Family Dinner

**$14.95 per person ( At Least For Two )**

Appetizer : SPRING ROLL AND BEEF TERIYAKI
Soup : HOT AND SOUR SOUP
or WONTON SOUP
ORANGE FLAVOR CHICKEN
BEEF WITH SNOW PEAS
FRIED RICE

For three add : ASSORTED VEGETABLES
For four add : ❯ SZECHUAN PRAWNS
For five add : CRISPY DUCK

## II Gourmet Dinner

**$16.95 per person ( At Least For Two )**

PO PO TRAY
SIZZLING RICE SOUP
or WOH WONTON SOUP
CHICKEN WITH MIXED VEGETABLE
MARCO POLO PRAWNS
FRIED RICE

For three add : MU - SHU PORK
For four add : SIZZLING SEAFOOD COMBINATION
For five add : CRISPY DUCK

## HOT APPETIZERS

1. 寶寶盤 PO-PO TRAY ( For 2 persons ) ( Per person ) 5.95
*( Fried prawns, barbecued spareribs, spring roll fried wonton, fried chicken & beef teriyaki )*
2. 素餃 VEGETABLE POT STICKERS 5.50
3. 鍋貼 POT STICKERS ( 6 ) 5.50
4. 蒸餃 STEAMED DUMPLING 5.50
5. 素菜春捲 VEGETABLE SPRING ROLLS ( 4 ) 5.50
6. 炸雲吞 FRIED WONTONS ( 10 ) 5.50
7. 炸鳳尾 FRIED PRAWNS ( 6 ) 7.25
8. 蜜汁排骨 BARBECUED SPARERIBS ( 4 ) 7.25
9. 蓆鳥克 RUMAKI ( 6 ) 5.50
10. 叉燒 B.B.Q. PORK 7.25
11. 炸蟹角 CRAB RANGOON ( 6 ) 7.25
12. 紅油抄手 DUMPLINGS WITH HOT OIL 5.75

❯ HOT & SPICY

## COLD APPETIZERS

13. 雞沙拉 CHICKEN SALAD 7.50
❯ 14. 棒棒雞 BON-BON CHICKEN 7.50
*( Shredded cold chicken with lettuce with house special Sesame garlic sauce )*
15. 鴨沙拉 DUCK SALAD 9.95
16. 雙冷拼 TWO DELICACY COLD PLATE 16.95
17. 特色三拼 THREE DELICACY COLD PLATE 24.95
18. 龍蝦沙拉 SPECIAL LOBSTER SALAD Seasonal

## SOUP

| | (S) | (M) | (L) |
|---|---|---|---|
| 19. 雲吞湯 WOH WONTON SOUP *( Prawns, chicken with vegetables )* | 5.75 | 7.75 | 10.75 |
| 20. 鍋巴湯 SIZZLING RICE SOUP | 5.75 | 7.75 | 10.75 |
| ❯ 21. 酸辣湯 HOT & SOUR SOUP | 5.75 | 7.75 | 10.75 |
| 22. 蛋花湯 TOMATO EGG FLOWER SOUP | 5.75 | 7.75 | 10.75 |
| 23. 雞茸玉米湯 VELVET CHICKEN & SWEET CORN SOUP | 5.75 | 7.75 | 10.75 |
| 24. 海鮮美味湯 SEAFOOD DELUXE SOUP | 7.75 | 10.75 | 12.75 |

## CHEF'S SPECIALTIES

1. 炒雞鬆 ROLLING LETTUCE CHICKEN 11.25
*(Minced chicken, black mushrooms, onion and chestnuts,served with lettuce, plum sauce and scallion.)*
❯ 2. 左宗棠雞 GENERAL TSO'S CHICKEN 9.25
*(A unique and secret method in the history of preparing chicken, a treat for those who love spicy dishes.)*
3. 銅鼎蝦片 TUNG-TING PRAWNS 11.25
*(Prawns marinated in frothy egg white and gently sauteed with mushrooms, snow peas, water chestnuts to provide for a perfect symphony of textures.)*
❯ 4. 乾燒蝦 DYNASTY PRAWNS 11.25
*(Deep fried prawns, hot and spicy garlic sauce, Chinese rice noodles bottom.)*
5. 椒鹽蝦 LOVER'S PRAWNS 14.25
*(Two flavored, hot spicy and tender )*
6. 鐵板海鮮 SIZZLING SEAFOOD PLATE 14.25
*(Prawns ,abalone, scallop with mixed vegetables, On a sizzling plate.)*
7. 干貝鮑魚 SAUTEED ABALONE AND SCALLOPS 14.25
*(Tender abalone and scallops, sauteed fresh mushroom with garlic sauce.)*
❯ 8. 乾燒魷魚 FRIED SQUIDS 11.25
*(Deep fried fresh squid, hot and spicy garlic sauce )*
❯ 9. 乾燒龍蝦 LOBSTER WITH CHILI TOMATO SAUCE Seasonal
10. 豆鼓龍蝦 LOBSTER WITH BLACK BEAN SAUCE Seasonal
11. 北京鴨 PEKING DUCK (Order One Day In Advance) 29.95

## FOWL

❯ 25. 乾燒雞 DYNASTY CHICKEN 9.25
*(Crispy chicken with hot and spicy garlic sauce with Chinese rice noodles bottom )*
26. 四季豆雞 CHICKEN WITH STRING BEANS 9.25
27. 素菜雞片 CHICKEN WITH MIXED VEGETABLES 9.25
28. 陳皮雞 ORANGE FLAVOR CHICKEN 9.25
29. 蘆筍雞 CHICKEN WITH ASPARAGUS 9.25
30. 糖醋雞 SWEET AND SOUR CHICKEN 9.25
31. 薑葱雞 GINGER CHICKEN 9.25
32. 玉炒雞片 SNOW WHITE CHICKEN 9.25
❯ 33. 宮保雞丁 KUNG-PAO CHICKEN 9.25
34. 杏仁腰果雞 CASHEW or ALMOND CHICKEN 9.25
35. 冬菇雞片 CHICKEN WITH BLACK MUSHROOM 9.25
36. 豆鼓雞片 CHICKEN WITH BLACK BEAN SAUCE 9.25
37. 咖喱雞 CURRY CHICKEN 9.25
38. 芙蓉雞片 SLICED CHICKEN WITH EGG WHITE WINE SAUCE 9.25
39. 檸檬雞 LEMON CHICKEN 9.25
❯ 40. 魚香雞絲 SHREDDED CHICKEN WITH GARLICSAUCE 9.25
41. 大蒜雞 GARLIC CHICKEN 9.25
42. 芥蘭雞 BROCCOLI CHICKEN 9.25
43. 馬橋雞 MARCO POLO CHICKEN 10.25
44. 芒果雞片 MANGO CHICKEN 10.25
45. 香酥鴨 CRISPY DUCK (Half) 11.25

## PORK

46. 木須肉 MU-SHU PORK (or BEEF or CHICKEN) 9.25
47. 糖醋肉 SWEET AND SOUR PORK 9.25
❯ 48. 魚香肉絲 SHREDDED PORK WITH GARLIC SAUCE 9.25
❯ 49. 回鍋肉 TWICE COOKED PORK 9.25
50. 京都排骨 DYNASTY SPARERIBS ( Peking Style) 9.25
51. 豉汁排骨 BLACK BEAN SAUCE SPARERIBS 9.25

## BEEF & LAMB

❯ 52. 乾燒牛肉 DYNASTY BEEF (Crispy Beef) 9.25
*(Hot and spicy garlic sauce with Chinese rice noodles bottom.)*
53. 四季豆牛肉 BEEF WITH STRING BEANS 9.25
54. 蘆筍牛肉 BEEF WITH ASPARAGUS 9.25
❯ 55. 四川牛肉 SZECHUAN BEEF 9.25
56. 荷豆牛肉 BEEF WITH SNOW PEAS 9.25
57. 蠔油牛肉 BEEF WITH OYSTER SAUCE 9.25
❯ 58. 蒙古牛肉 MONGOLIAN BEEF 9.25
❯ 59. 湖南牛肉 HUNAN BEEF 9.25
*(Black mushroom, snow peas and carrots with Hunan sauce.)*
60. 冬菇菜心牛 BEEF WITH BLACK MUSHROOM AND CHINESE GREEN 9.25
61. 芥蘭牛 BROCCOLI BEEF 9.25
62. 鐵板牛肉 SIZZLING BEEF 9.25
63. 什錦牛肉 BEEF WITH MIXED VEGETABLES 9.25
❯ 64. 蒙古羊肉 MONGOLIAN LAMB 9.25
❯ 65. 湖南羊肉 BASIL LAMB 9.25

❯ HOT & SPICY

香港 東海 海鮮酒家
Hong Kong East Ocean Seafood Restaurant
3199 Powell Street, Emeryville,
CA 94608, U.S.A. (510) 655-3388

## 蔬 菜 VEGETABLE

| | | |
|---|---|---|
| 魚香茄子煲 | Eggplant In Hot Minced Pork Garlic Sauce (Hot) | $11.00 |
| 蒜子炒豆苗 | Garlic Stir-Fried Peas Sprout | $10.00 |
| 北菇紅燒豆腐 | Braised Tofu with Black Mushrooms | $10.00 |
| 大千蘑菇豆腐 煲 | Dai Chin Tofu with Fresh Mushrooms (Hot)<br>Fresh button mushrooms braised with deep fried tofu in spicy sauce. | $12.00 |
| 十八羅漢齋 | Buddha's Delight<br>Sauteed variety vegetables. Specialty fit to tempt Buddha himself. | $12.00 |
| 清炒菜遠 | Stir-Fried Young Chinese Greens | $ 8.00 |
| 干扁四季豆 | Dry Fried String Beans | $ 8.00 |
| 清炒三蹤 | Snowpea with Water Chestnut & Mushrooms | $10.00 |
| 豉汁煎釀豆腐 | Deep Fried Stuffed Tofu<br>Deep fried minced shrimp stuffed tofu, with black bean sauce on top. | $ 8.00 |

## 粉 麵 飯 RICE & NOODLE

| | | |
|---|---|---|
| 東海煎麵 | House Special Pan Fried Noodles In Sizzling Wok | $12.00 |
| 福建 炒飯 | Fuk Kan Style Fried Rice | $12.00 |
| 鴛鴦炒飯 | Ying Yang Style Fried Rice | $12.00 |
| 生雞絲炒麵 | Soya Chow Mein with Julienne Chicken | $ 8.00 |
| 瑤柱蛋白炒飯 | Dried Scallop Fried Rice | $12.00 |
| 揚州炒飯 | Yan Chow Fried Rice | $10.00 |
| 蟹肉干燒伊麵 | Braised Egg Noodle with Fresh Crab Meat | $12.00 |
| 咸魚雞炒飯 | Chicken Fried Rice with Preserved Fish | $10.00 |
| 上湯煲仔麵 | Noodle in Clay Pot (Each) | $ 3.75 |

## 精 美 小 食
## SPECIAL SMALL PLATE

| | | | |
|---|---|---|---|
| 醉 雞<br>Drunken Chicken | $3.00 | 脆 辣 涼 白<br>Spicy Pickled Vegetable | $3.00 |
| 蜜 汁 魚 塊<br>Dry Fried Fish in Honey Sauce | $3.00 | 薑 汁 涼 拌 青 瓜<br>Cucumber in Ginger Sauce | $3.00 |
| 皮 蛋 涼 拌 豆 腐<br>Tofu with Preserved Eggs | $3.00 | 香 煎 素 卷<br>Pan Fried Vegetarian Roll | $3.00 |

## 頭 盤 APPETIZERS

| | | |
|---|---|---|
| 東海拼盤 | East Ocean Appetizers<br>A very special platter featuring of our house specialties<br>Serves 5 people<br>Deep fried stuffed scallops with fresh pear<br>Wok-charred minced tofu rolls<br>Wok-charred calamari with pepper salt. | $20.0 |
| 鍋貼 | Pot Stickers (6 pcs)<br>Golden, crispy dumplings with savory pork and vegetable filling.<br>Please allow 15 to 20 minutes cooking time. | $ 5.0 |
| 手撕雞 | Chicken Salad (Each)<br>Crispy julienne chicken with fresh lettuce, carrots & celery with Chef's special dressing. | $ 3.0 |
| 木須肉 | Mu-Shu Pork (4 pcs)<br>This immensely popular stir fried dish combines shredded pork, cabbage, crunchy "tree-ear" mushrooms with threads of golden egg, served with dark hoisin sauce & 4 thin skins. | $ 8.0 |
| 鳳梨帶子 | Deep Fried Scallop & Fresh Pear (5 pcs)<br>Fresh scallops stuffed with diced shrimp & fresh pears. | $ 8.0 |

Not responsible for lost or stolen articles

## 頭 盤 APPETIZERS

| | | |
|---|---|---|
| 涼拌海哲絕片 | Sliced Abalone & Jelly Fish<br>Braised tender abalone with marinated jelly fish. Served cold. | $35.00 |
| 燒味雙拼 | B.B.Q. Appetizer<br>Two kinds of B.B.Q.meat combination. | $13.00 |
| 蜜汁叉燒 | B.B.Q. Pork<br>Tender & marinated in special sauce roasted with honey glaze. | $ 8.00 |
| 雞絲春卷 | Chicken Spring Roll (4 pcs)<br>Combination of julienne chicken, bamboo shoots & mushrooms, in crispy skins. | $ 6.00 |
| 椒鹽鮮魷 | Wok-Charred Calamari<br>Deep fried calamari with pepper salt. | $ 8.00 |
| 雲慶奇豆腐 | Deep Fried Tofu Roll<br>Mixed tofu & shrimp wrapped in seaweed, deep fried with pepper salt. | $ 8.00 |
| 白雲鳳爪 | Chilled Chicken Feets<br>Chicken feet marinated in Chef's special sauce. | $ 8.00 |
| 椒鹽雞翼 | Wok-Charred Chicken Wings<br>Deep fried marinated chicken wings with pepper salt. | $ 6.00 |
| 海鮮生菜包 | Minced Seafood in Lettuce Cup (6 pcs)<br>Sautéed minced mix seafood with five iceberg lettuce "cup" delicately flavored and elegant. | $12.00 |
| 紙包雞 | Paper Wrapped Chicken (6 pcs)<br>Tender marinated chicken in hoisin sauce, wrapped in foil paper. | $ 6.00 |
| 椒鹽咸魚豆腐粒 | Deep Fried Tofu with Preserved Fish | $ 8.00 |
| 椒醬菜蘿肉粒 | Sauteed Salty Daikon & Pork in Hot Sauce | $ 8.00 |

## 豬牛肉類 PORK & BEEF

| | | |
|---|---|---|
| 椒鹽排骨 | Wok-Charred Pork Ribs<br>Deep fried marinated pork ribs with pepper salt. | $12.00 |
| 咕嚕肉 | Sweet & Sour Pork<br>Deep fried marinated tenderloin pork, served with pineapple in sweet & sour sauce. | $12.00 |
| 京都排骨 | Mandarin Ribs | $12.00 |
| 上海紅燒蹄膀 | Braised Pig Shank (Shanghai Style) | $12.00 |
| 咸魚蒸肉餅 | Steamed Minced Pork with Salty Fish | $12.00 |
| 煲仔黑椒牛柳 | Black Pepper Beef<br>Marinated sliced beef, sautéed with green onion & black peppers. Table side served on sizzling wok. | $13.00 |
| 中式牛柳 | Hong Kong Fillet of Beef<br>Marinated fillet of fan steak beef, sautéed with special sauce. Pure Hong Kong flavor beef. | $12.00 |
| 蠔油牛肉 | Beef in Oyster Sauce<br>Marinated beef sautéed with oyster sauce & mushrooms. | $12.00 |
| 蒙古牛肉 | Mongolian Beef (Hot)<br>Marinated sliced beef, sautéed with hot chili, bell pepper & onion. | $12.00 |
| 法式牛腩 | French Style Beef Brisket<br>Braised chunk of beef brisket with light curry sauce. | $12.00 |
| 椒鹽牛仔骨 | Wok-Charred Baby Ribs<br>Marinated baby ribs, pan fried with pepper salt. | $12.00 |
| 金菇榨菜牛展煲 | Beef with Enoki Mushrooms & Pickle Cabbage<br>Marinated beef sautéed with enoki mushrooms & pickled cabbage in clay pot. | $12.00 |
| X.O.醬肥牛肉 | Beef & Chili Paste (Hot)<br>Marinated beef, sautéed with Chef's special chili paste & fresh mushrooms. | $14.00 |

## 家 禽 POULTRY

| | | | |
|---|---|---|---|
| 北京鴨 | Imperial Peking Duck<br>Whole duck is air-dried & barbecued until deep brown & crispy, then carved & table side served with plum sauce, green onion, fresh cucumber & steamed buns. A classic preparation from China's capital. | (Whole) | $25.00 |
| 琵琶燒乳鴿 | Hand Roasted Squab | | $16.00 |
| 東海一品 雞 | House Special Roasted Chicken<br>Marinated chicken roasted, then served with chef's special sauce. | (Half) | $12.00 |
| 當紅炸子雞 | Hand Roasted Chicken<br>The color red is Chinese symbol of good fortune. Here the chicken is marinated and roasted. | (Half) | $12.00 |
| 碧綠四川雞 | Szechwan Chicken<br>Marinated boneless chicken, sautéed with hot Szechwan sauce. | (Hot) | $12.00 |
| 鑊仔豆豉雞 | Chicken with Black Bean sauce<br>Chunks of boneless chicken, sautéed with black bean sauce. Table side serve in sizzling hot wok. | | $12.00 |
| 檸檬雞 | Lemon Chicken<br>Marinated boneless chicken, lightly battered & deep fried. Served with lemon sauce on the top. | | $12.00 |
| 宮保 雞 | Kung Pao Chicken<br>Marinated filets of boneless chicken, sautéed with bell pepper, onion, peanut in hot chili sauce. | (Hot) | $12.00 |
| 咖哩雞煲 | Curry Chicken in Clay Pot<br>Marinated boneless chicken, braised in curry sauce. | | $13.00 |
| 腰果雞球 | Cashew Nut Chicken<br>Sautéed boneless chicken with celery & cashew nuts. | | $12.00 |
| 魚香滑雞 | Chicken in Hot Spicy Garlic Sauce<br>Chunks of chicken (with bone) sautéed in garlic sauce. | (Hot) | $12.00 |

## 湯 類 SOUP

| | | |
|---|---|---|
| 高湯海虎翅 | Superior Shark's Fin In Clear Soup | $35.00 (per person) |
| 紅燒大包翅 | Braised Supreme Shark's Fin Soup | $25.00 (per person) |
| 蟹肉紅燒生翅 | Shark's Fin Soup with Fresh Crab Meat | $15.00 (per person) |
| 紅燒 雞絲翅 | Shark's Fin Soup with Julienne Chicken | $10.00 (per person) |
| 綿燒瑤柱羹 | Sun Dried Scallop Bisque<br>Combination of flavorful sun dried scallops with julienne chicken, bamboo shoots & mushrooms. | $ 5.00 (per person |
| 紫菜波菜豆腐 湯 | Steel Head Fish with Spinach & Tofu Soup | $25.00 |
| 海皇一品 羹 | Seafood Bisque<br>A full flavored bisque of assorted fresh seafood. | $10.00 |
| 乾隆一品 羹 | Deluxe Imperial Bisque<br>Combining a variety of seafood and duck meat soup. | $10.00 |
| 蟹肉粟米羹 | Sweet Corn with Crab Meat Soup<br>Fresh dungeness crab meat & sweet corn in a rich broth. | $10.00 |
| 西湖牛肉羹 | Minced Beef with Chinese Parsley<br>Minced beef, Chinese parsley & egg whites in a rich broth. | $ 8.00 |
| 酸 辣湯 | Hot & Sour Soup<br>A very popular northern soup with mushrooms, Szechwan pickles, white pepper & rice vinegar. | $ 8.00 |
| 窩雲吞湯 | Wor Won Tōn Soup<br>A popular shrimp dumpling with chicken & seafood in clear broth. | $12.00 |
| 明 火例湯 | Soup Du Jour<br>Very special Cantonese style homemade daily soup. | $10.00 |

## 海 鮮 SEAFOOD

| | | |
|---|---|---|
| 鹽焗雪魚 | **Wok-Charred Cod Fish** (5 pcs)<br>No.1 Top quality from Alaska, deep fried with pepper salt. | $16.00 |
| 烤煙雪魚 | **Smoked Cod Fish**<br>Marinated in a very unique sauce & thoroughly smoked, very tender and juicy. Everyone raves when they taste it. | $18.00 |
| 鄉款含魚 | **Home Style Pan Fried Pampano Fish**<br>Marinated pampano fish pan fried until golden, then served with sweet & sour sauce. | $10.00 |
| 鹽龍利仔 | **Wok-Charred Flounder Fish**<br>Deep fried whole sliced fish with pepper salt. | $20.00 |
| 芋蒸龍蝦 | **Steamed Whole Lobster with Minced Garlic**<br>Please ask your server to cook any style you want. | Seasonal |
| 鹽大蟹, | **Wok-Charred Crab**<br>Deep fried crab with pepper salt. | $18.00 |
| 爆辣椒蟹 | **Crab with Hot Pepper Sauce** (Hot)<br>Fresh crab sautéed in hot chili pepper sauce. | $18.00 |
| 煎大帶子 | **Deep Fried Jumbo Scallop**<br>Marinated scallops in a special seasoning, lightly battered & deep fried until golden. | $16.00 |
| 爆帶子 | **Sauteed Scallops in Hunan Sauce** (Hot)<br>Fresh scallops & seasonal peas sautéed in hot pepper bean paste. | $14.00 |
| 蛋上湯蒸蜆 | **Steamed Clams with Eggs** | $10.00 |
| 汁炒大蜆 | **Clams with Black Bean Sauce** | $10.00 |
| 子紅燒海參 | **Braised Sea-Cucumber in Shrimp Sauce** | $12.00 |
| 炒蝦仁 | **Sautéed Shrimps** | $11.00 |
| 香蝦球 | **Prawns in Hot Spicy Garlic Sauce** (Hot) | $15.00 |

## 海 鮮 SEAFOOD

| | | |
|---|---|---|
| 合桃蝦 | **Walnut Prawns**<br>Tender & marinated prawns, lightly battered & deep fried, mixed in cream sauce, with honey glazed walnuts. | $16.00 |
| 椒鹽大蝦 | **Wok-Charred Jumbo Prawns**<br>Deep-fried jumbo prawns with pepper salt. | $16.00 |
| 碧綠蝦球 | **Prawns with Emerald Greens**<br>Marinated prawns sautéed with seasonal greens. | $14.00 |
| 蜜椒蝦球 | **Prawns with Honey & Pepper Sauce** | $14.00 |
| 煙仔煎大蝦 | **Pan Fried Jumbo Prawns**<br>Sautéed & marinated jumbo prawns. Table side served in sizzling wok. | $16.00 |
| 蝦龍糊 | **Prawns with Lobster Sauce**<br>Sautéed prawns with minced pork & bell peppers in black bean sauce. | $14.00 |
| 碧綠鮑片 | **Sliced Abalone with Tender Green** (5 pcs)<br>Braised sliced abalone with vegetable. | $30.00 |
| 椒鹽象拔蚌 | **Wok-Charred Geoduck**<br>Slice of geoduck wok-charred with pepper salt. | $22.00 |
| 碧綠象拔蚌 | **Geoduck with Emerald Greens**<br>Sautéed sliced geoduck with vegetable. | $20.00 |
| 滾白粉絲海鮮煲 | **Seafood Combination Served with Chinese Vermicelli**<br>Combination seafood, cabbage & vermicelli in clear broth. | $16.00 |
| 大千海鮮煲 | **Dai Chin Seafood in Clay Pot** (Hot)<br>Sautéed mix seafood & braised tofu in hot spicy black bean sauce. | $16.00 |
| 鮮蝦麻婆豆腐 | **Ma Po Tofu with Shrimp** (Hot)<br>Sautéed tofu with fresh shrimps in a hot chili sauce. | $12.00 |
| 醬爆辣椒蝦 | **Shrimps with Hot Pepper Sauce** (Hot)<br>Unpeeled shrimps sautéed with ginger & onion in hot sauce. | $13.00 |

# *DESSERT*

碟 Qty

$2.75 each plate

芒果布甸
____ Mango Pudding

炸芝麻球
____ Fried Sesame Balls (3)

蛋撻
____ Baked Custard Tarts (3)

糯沙湯丸
____ Steamed Sesame Balls (3)

碟 Qty

$2.25 each plate

炸奶皇飽
____ Fried Custard Buns (3)

椰汁馬豆糕
____ Coconut with Yellow Bean Cake (3)

什果杏仁豆腐
____ Almond Tofu

豆腐花
____ Sweet Soft Tofu

脆皮炸香蕉
____ Crispy Fried Banana (3)

杏汁雪蛤 每位:$3.75
____ Almond Favorite Hashmar Soup $3.75 each

龜苓膏 每位:$3.00
____ Tortoise Plastron & Herbals Jelly $3.00 each

燉雙皮奶 每位:$3.00
____ Steam Fresh Milk With Ginger Flavor $3.00 each

_____ Table _____ 位

香港 東海 海鮮酒家
Hong Kong East Ocean Seafood Restaurant

3199 Powell Street, Emeryville, CA 94608, U.S.A. (510) 655-3388

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## BANQUET MENU (1)
($238.00 FOR 10 PEOPLE)

| | |
|---|---|
| B.B.Q. APPETIZER | 燒味大拼盤 |
| DELUXE IMPERIAL BISQUE | 乾隆一品羹 |
| SAUTEED PRAWNS WITH PINE SEEDS | 貳松碧綠蝦球 |
| DEEP FRIED SCALLOPS & FRESH PEARS | 鳳梨帶子 |
| HAND ROASTED CHICKEN | 當紅炸子雞 |
| BRAISED SEA CUCUMBER WITH EMERALD GREENS | 碧綠蝦子海參 |
| STUFFED FRESH BUTTON MUSHROOMS | 煎釀鮮蘑菇 |
| WOK CHARRED BLACK COD FISH | 椒鹽銀雪魚 |
| B.B.Q. PORK CHOW MEIN | 叉燒絲炒面 |

每席二百三十八元

## BANQUET MENU (2)
($288.00 FOR 10 PEOPLE)

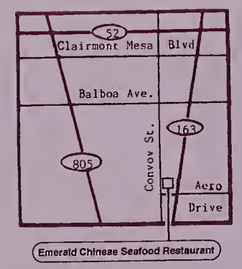
| | |
|---|---|
| COMBINATION COLD CUT APPETIZER | 錦綉大拼盤 |
| SUN DRIED SCALLOPS BISQUE | 竹笙瑤柱羹 |
| SCALLOPS IN HONEY PEPPER SAUCE | 密椒大帶子 |
| DEEP FRIED CRISPY SHRIMP BALLS | 石榴炸蝦丸 |
| EAST OCEAN ROASTED CHICKEN | 東海一品雞 |
| BRAISED BLACK MUSHROOM WITH VEGETABLES | 北菇扒菜膽 |
| WOK CHARRED DUNGENESS CRABS | 椒鹽大蟹 |
| SMOKED BLACK COD FISH | 煙烤銀雪魚 |
| YAN CHOW FRIED RICE | 楊州炒飯 |

每席二百八十八元

## BANQUET MENU (3)
($328.00 FOR 10 PEOPLE)

| | |
|---|---|
| ROASTED SUCKLING PIG APPETIZER | 大紅乳豬拼盤 |
| SHARK'S FIN SOUP WITH DELUXE DRIED SEAFOOD | 包羅萬有生翅 |
| SAUTEED SCALLOPS WITH SEASONAL GREENS | 碧綠炒帶子 |
| DEEP FRIED CRAB CLAW | 百花釀蟹拑 |
| IMPERAL PEKING DUCK | 北京片皮鴨 |
| BRAISED DRIED SCALLOPS WITH VEGETABLES | 瑤柱扒雙蔬 |
| STEAMED LOBSTERS WITH MINCED GARLIC | 蒜茸蒸龍蝦 |
| SMOKED BLACK COD FISH | 煙烤銀雪魚 |
| BRAISED EGG NOODLES WITH MUSHROOMS | 錦綉伊面 |

每席三百二十八元




*A 15% service charge will be added to your check.*

Mon. - Thurs: 11 AM - 12 Midnight
Friday: 11:00 AM - 1:00 AM
Saturday: 9:00 AM - 1:00 AM
Sunday: 9 AM - 12 Midnight

OPEN DAILY FROM 11 AM TO 12 MIDNIGHT

**Pacific Gateway Plaza, 3709 Convoy Street**
**Suite 101, San Diego, CA 92111**

**TEL: (858) 565-6888**

**FAX: (858) 565-6688**

Website: www.emeraldrestaurant.com

# 菜譜

# MENU

福臨門海鮮酒家

EMERALD Chinese Seafood Restaurant

## FAMILY DINNER $268
(For 10 people)

| | | |
|---|---|---|
| Emerald's B.B.Q. Combination Platter | Emerald's Thập Cẩm Xá Xíu | 二百六十八元 |
| Sauteed Scallop with Soft Tofu | Scallop với Đậu Hũ | |
| Sauteed Squid & Shrimp in X.O. Sauce w/ Shrimp | Mực và Tôm với X.O. Sauce | |
| Crabmeat Soup | Súp Bong Bóng Cá Thịt Cua | |
| Abalconch w/ Sea Cucumber in Oyster Sauce | Ốc Bào Ngư, Hải Sâm Với Dầu Hào | |
| Sauteed Lobster w/ Soft Noodles with Lobster | Tôm Hùm Sốt Đặc Biệt Với Mì Thọ | |
| Peking Duck | Da Dòn Vịt Bắc Kinh | |
| Flamed Flounder Filet with Spicy Garlic | Cá Lưỡi Trâu Chiên Dòn Với Tỏi Cay | |
| Fried Rice Topped w/ Duck & Vegetable | Cơm Xào Phước Kiến | |
| Mango Pudding | Xoài Bánh Pang | |

福臨門大拼盤
珊瑚帶子玉子豆腐
X O 醬花枝蝦球
蟹肉魚肚羹
蠔皇海參鮑螺片
上湯龍蝦伊麵
北京片皮鴨
火蒜龍俐球
福州炒飯
香芒布甸

## BANQUET MENU $398
(For 10 people)

| | | |
|---|---|---|
| Emerald's Combination | Emerald's Đồ Nguội Thập Cẩm | 三百九十八元 |
| Honey Walnut Shrimp | Sốt Tây Hạt Đào Xào Tôm | |
| Scallop w/ Chinese Broccoli & Macadamia | Scallop với Cải Làn và Hạt Macadamia | |
| Shark's Fin w/ Shredded Chicken Soup | Súp Vi Cá Thịt Gà | |
| Abalconch w/ Sea Cucumber in Oyster Sauce | Ốc Bào Ngư, Hải Sâm Với Dầu Hào | |
| Sauteed Lobster in Spicy Garlic | Tôm Hùm Với Tỏi Cay | |
| Peking Duck | Da Dòn Vịt Bắc Kinh | |
| Steamed Whole Fish | Cá Hấp Nguyên Con | |
| Bacon, Seafood Fried Rice | Cơm Chiên Đồ Biển với Bacon | |
| Mango Pudding | Xoài Bánh Pang | |

福臨門大拼盤
西汁合桃蝦
夏果玉蘭帶子
紅燒雞絲翅
蠔皇海參鮑螺片
避風塘大龍蝦
北京片皮鴨
清蒸游水魚
煙肉海鮮炒飯
香芒布甸

## BANQUET MENU $488
(For 10 people)

| | | |
|---|---|---|
| Suckling Roasted Pig Assorted Platter | Thập Cẩm Heo Quay | 四百八十八元 |
| Deep Fried Stuffed Crab Claws | Thịt Tôm Bảo Càng Cua | |
| Sauteed Scallop, Conch w/ Fresh Vegetables | Scallop, Ốc Miếng với Cải Xanh | |
| Shark's Fin w/ Crab Meat Soup | Súp Vi Cá Thịt Cua | |
| Abalone w/ Sea Cucumber in Oyster Sauce | Bào Ngư, Hải Sâm Với Dầu Hào | |
| Sauteed Lobster in Spicy Garlic | Tôm Hùm với Tỏi Cay | |
| Sauteed Squab Meat with Mushroom | Nấm Linh Chi với Thịt Bồ Câu | |
| Steamed Whole Fish | Cá Hấp Nguyên Con | |
| Bacon, Seafood Fried Rice | Cơm Chiên Đồ Biển với Bacon | |
| Mango Pudding | Xoài Bánh Pang | |

鴻運乳豬拼盤
百花釀蟹鉗
翡翠帶子螺片
紅燒蟹肉翅
蠔皇海參鮑片
避風塘龍蝦
靈芝菇扒鴿甫
清蒸游水魚
煙肉海鮮炒飯
香芒布甸

## FAMILY DINNER $368
(For 10 people)

| | | |
|---|---|---|
| Emerald's B.B.Q. Combination Platter | Emerald's Thập Cẩm Đồ Nguội | 三百六十八元 |
| Honey Walnut Shrimp | Sốt Tây Hạt Đào Xào Tôm | |
| Conch, Sauteed Scallop w/ Fresh Vegetable | Ốc Miếng, Scallop với Cải Xanh | |
| Shark's Fin | Súp Vi Cá | |
| Cubed Filet Mignon Sauteed w/ Garlic | Thịt Bò Bít Tết | |
| Deep Fried Crispy Chicken | Gà Chiên Da Dòn | |
| Lobster w/ House Special Sauce | Tôm Hùm với Sốt Đặc Biệt | |
| Sauteed & Crispy Flounder in Garlic | Cá Lưỡi Trâu Chiên Dòn với Tỏi | |
| Yang Zhou Fried Rice | Cơm Chiên Dương Châu | |
| Mango Pudding | Xoài Bánh Pang | |

錦繡大拼盤
西汁合桃蝦
翡翠帶子螺片
紅燒雙喜翅
香椒牛柳粒
脆皮蒜香雞
上湯大龍蝦
火蒜骨香龍俐球
揚州炒飯
香芒布甸

## BANQUET MENU $438
(For 10 people)

| | | |
|---|---|---|
| Vietnamese Style Assorted Platter | Đồ Nguội Việt Nam | 四百三十八元 |
| Scallop Stuffed with Shrimp Paste | Đặc Biệt Scallop Dồn Tôm | |
| Fried Crispy Squab | Bồ Câu Chiên Dòn | |
| Shark's Fin w/ Crab Meat Soup | Súp Vi Cá Thịt Cua | |
| Abalone w/ Mushroom in Oyster Sauce | Bào Ngư, Nấm với Dầu Hào | |
| Lobster w/ House Special Sauce | Tôm với Sốt Đặc Biệt | |
| Deep Fried Crispy Chicken w/ Garlic | Gà Chiên Da Dòn | |
| Steamed Whole Fish | Cá Hấp Nguyên Con | |
| Soft Noodle Braised w/ Abalone Sauce | Mì Xào Mềm với Sốt Bào Ngư | |
| Yang Zhou Fried Rice | Cơm Chiên Dương Châu | |
| Mango Pudding | Xoài Bánh Pang | |

越式大拼盤
珊瑚百花帶子
脆皮三項鴿
紅燒蟹肉翅
蠔皇花菇鮑片
上湯焗龍蝦
脆皮蒜香雞
清蒸游水魚
鮑汁韮王伊麵
揚州炒飯
香芒布甸

## BANQUET MENU $618
(For 10 people)

| | | |
|---|---|---|
| Lobster with Mixed Fresh Fruit Salad | Tôm Hùm với Trái Cây, Xà Lách | 六百一十八元 |
| Scallop Stuffed with Shrimp Paste | Đặc Biệt Scallop Dồn Tôm | |
| Conch with Chinese Broccoli | Ốc Miếng với Cải Làn | |
| Shark's Fin with Crab Meat Soup | Súp Vi Cá Thịt Cua | |
| Abalone w/ Sea Cucumber in Oyster Sauce | Bào Ngư, Hải Sâm với Dầu Hào | |
| Peking Duck | Da Dòn Vịt Bắc Kinh | |
| Sauteed Squab with Macadamia Nut | Thịt Bồ Câu với Hạt Macadamia | |
| Steamed Whole Fish | Cá Hấp Nguyên Con | |
| Braised Soft Noodles with Abalone Sauce | Mì Xào Mềm với Sốt Bào Ngư | |
| Bacon, Dried Scallop Fried Rice | Cơm Chiên Bacon và Scallop Khô | |
| Honey Walnut Soup (Dessert) | Chè Hạt Đào | |
| Fresh Fruit Platter | Đồ Ngọt Tráng Miệng | |

鮮果龍蝦沙律
珊瑚百花帶子
鵝肝蟹肉繪生翅
花膠蟹肉螺片
蠔皇海參鮑片
北京片皮鴨
夏果皇鴿片
清蒸游水魚
鮑汁伊麵
煙肉瑤柱炒飯
香蜜合桃露
鮮甜水果

Pacific Gateway Plaza, 3709 Convoy St.
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Tel: (858) 565-6888
Fax: (858) 565-6688 Website: www.emeraldrestaurant.com

# 福臨門海鮮酒家
## EMERALD Chinese Seafood Restaurant

Customer Name:_____
Customer Phone #:_____
Time To Pick-Up:_____

| QTY | SMALL - $2.40 | |
|---|---|---|
| | 紗王蒸燒賣 | Pork Shiu Mai |
| | 山竹牛肉球 | Steamed Beef Balls |
| | 豉汁蒸肉排 | Steamed Spareribs in Black Bean Sauce |
| | 柱侯醬風爪 | Stewed Chicken Feet |
| | 薑葱牛柏葉 | Ginger Scallion Beef Tripes |
| | 蠔油鮮竹葉 | Steamed Bean Curd Skin Wrapped |
| | 鮮蝦蒸粉果 | Shrimp Fun Gor |
| | 潮洲蒸粉果 | Chui Chow Fun Gor |
| | 雅蔬齊粉果 | Vegetable Fun Gor |
| | 煎腐皮捲 | Pan Fried Bean Curd Wrapped |
| | 鹹味蘿白糕 | Turnip Cake |
| | 安蝦蔵水角 | Hom Sui Gok |
| | 蜂巢芋角 | Fried Taro Cake |
| | 春 捲 | Spring Rolls |
| | 芋 頭 糕 | Taro Cake |
| | 蜜汁叉燒包 | Steamed BBQ Pork Bun |
| | 北菇雞包仔 | Steamed Chicken Bun |
| | 蛋黃蓮蓉包 | Steamed Lotus Seed Paste Bun |
| | 蒸奶黃包 | Steam Sweet Cream Bun |
| | 焗叉燒包 | Baked BBQ Pork Bun |
| | 焗奶王包 | Baked Creamy Egg Bun |
| | 酥皮雞蛋塔 | Baked Egg Tart |
| | 香芒涼布丁 | Mango Pudding |
| | 什果凍豆腐 | Fruit Tofu |
| | 香滑三色捲 | Tri-Color Rolls |
| | 拱盤馬拉糕 | Steamed Ma-Lai Cake |
| | 豆沙煎堆仔 | Red Bean Jui Dui |
| | 香滑豆腐花 | Tofu Flow |
| | 香滑三色杯 | Tri-Color Cake |
| | 糖 沙 翁 | Sweet Donut |

| QTY | SMALL - $2.40 | |
|---|---|---|
| | 豆沙煮軟糍 | Red Bean Sweet Rice Balls |
| | 竹 葉 粟 | Rice Balls In Bamboo Leaves |
| | 鬆化蛋散 | Honey Egg Twists |
| | 白 糖 糕 | Sweet Rice Cake |
| | 椰汁芋頭糕 | Coconut Cake |
| | 香滑紅豆糕 | Red Bean Cake |

| QTY | MEDIUM - $3.50 | |
|---|---|---|
| | 蝦 餃 皇 | Shrimp Har Gow |
| | 鮮蝦帶子餃 | Shrimp Scallop Gow |
| | 水晶魚翅餃 | Shark Fin Gow |
| | 紗肉水晶餃 | Crab Meat Gow |
| | 雞 燒 賣 | Chicken Shiu Mai |
| | 蝦球燒賣 | Shrimp Shiu Mai |
| | 鵪鶉蛋燒賣 | Shiu Mai with Quail Egg |
| | 燒 賣 王 | Deluxe Shrimp Shiu Mai |
| | 珍珠鮮蝦丸 | Pearl Shrimp Balls |
| | 海 鮮 餃 | Seafood Bun |
| | 小 籠 包 | Steamed Mini Meat Bun |
| | 海鮮紫菜捲 | Seafood Seaweed Rolls |
| | 鍋 貼 | Pot Stickers |
| | 紗 柳 餅 | Pan Fried Crab Meat Pattles |
| | 生 煎 包 | Pan Fried Meat Bun |
| | 生煎蝦蟹包 | Pan Fried Seafood Bun |
| | 炸帶子盒 | Deep Fried Scallop Gow |
| | 蔗 蝦 | Deep Fried Shrimp with Sugar Cane |
| | 芝 麻 蝦 | Sesame Shrimp |
| | 鬆化叉燒酥 | BBQ Pork Tart |
| | 百花釀冬菇 | Stuffed Black Mushroom |
| | 蝦 春 捲 | Shrimp Spring Roll |

| QTY | MEDIUM - $3.50 | |
|---|---|---|
| | 百花釀魚仔 | Stuffed Fish Balls |
| | 百花釀茄子 | Stuffed Egg Plants |
| | 百花釀青椒 | Stuffed Green Peppers |
| | 皮蛋瘦肉粥 | Pork Porridge |
| | 鮮蝦滑腸粉 | Shrimp Rice Rolls |
| | 牛肉滑腸粉 | Beef Rice Rolls |
| | 叉燒滑腸粉 | BBQ Pork Rice Rolls |
| | 蝦米滑腸粉 | Dried Shrimp Rice Rolls |
| | 炸 蝦 丸 | Fried Shrimp Balls |
| | | |
| | | |

| QTY | LARGE - $4.30 | |
|---|---|---|
| | 上湯水餃 | Special Soup Shui Gow |
| | 迷你糯米雞 | Magic Rice Wrapped Chicken |
| | 柱侯牛腩 | Stew Ox Mixed |
| | 生炒糯米飯 | Fried Sticky Rice |
| | 豉油王炒麵 | Soy Sauce Noodles |
| | | |
| | | |

| QTY | DELUXE - $6.90 | |
|---|---|---|
| | 脆皮烤鴨 | Roasted Duck |
| | 蜜汁叉燒 | BBQ Pork |
| | 豉油滑雞 | Soy Sauce Chicken |
| | 上湯芥蘭 | Poach Chinese Broccoli |
| | 椒鹽中蝦 | Shrimp in Five Spices |
| | 椒鹽魷魚鬚 | Squid in Five Spices |
| | 豉汁炒蜆 | Clam in Black Bean Sauce |
| | 炸 蟹 鉗 | Stuffed Crab Claw |

Rev. (Lunch Topo Menu) 01-30-06

Pacific Gateway Plaza, 3709 Convoy St.
Suite 101, San Diego, CA 92111 U.S.A.
Tel: (858) 565-6888
Fax: (858) 565-6688 Website: www.emeraldrestaurant.com

# 福臨門海鮮酒家
## EMERALD Chinese Seafood Restaurant

Customer Name:_____
Customer Phone #:_____
Time To Pick-Up:_____

| QTY | LUNCH SPECIAL - $7.95 (incl. Soup, Rice & One of the Entrees) | |
|---|---|---|
| | 宮保雞丁 | Kung Pao Chicken |
| | 杏仁雞丁 | Almond Chicken |
| | 豉椒雞球 | Chicken in Black Bean Sauce |
| | 檸檬雞 | Lemon Chicken |
| | 時菜牛肉 | Beef with Vegetables |
| | 豉椒牛肉 | Beef in Black Bean Sauce |
| | 雪豆牛肉 | Beef with Snow Peas |
| | 陳皮牛肉 | Orange Peel Shredded Beef |
| | 蠔油牛肉 | Beef in Oyster Sauce |
| | 京都肉排 | Spareribs Peking Style |
| | 豉椒排骨 | Spareribs in Black Bean Sauce |
| | 糖醋肉 | Sweet & Sour Pork |
| | 滑蛋蝦仁 | Shrimp with Scramble Egg |
| | 時菜鮮魷 | Squid with Vegetables |
| | 椒鹽鮮魷 | Pepper Squid |
| | 咖喱鮮魷 | Curry Squid |
| | 酥炸豆腐 | Crispy Tofu |
| | 麻婆豆腐 | Mapo Tofu |
| | 魚香茄子 | Eggplant in Yee Hang Sauce |
| | 蠔油芥蘭 | Broccoli in Oyster Sauce |

| QTY | NOODLES | | PRICE |
|---|---|---|---|
| | 干炒牛河 | Fried Rice Noodles w/ Beef | $8.25 |
| | 豉椒牛河 | Fried Rice Ndles w/ Beef in Blk Bean Sauce | $8.25 |
| | 星洲炒米 | Fried Rice Noodles Singapore Style | $8.25 |
| | 福洲炒米 | Fried Rice Noodles Amoy Style | $8.25 |
| | 福臨門炒米 | House Special Fried Rice Noodles | $13.95 |
| | 菜連牛肉炒麵 | Pan Fried Egg Noodles w/ Beef | $8.25 |
| | 雪菜燒鴨絲炒米 | Rice Noodles w/ Duck & Pickled Cabbage | $13.00 |
| | 雜菜炒麵 | Pan Fried Noodles w/ Mixed Vegetables | $8.25 |
| | 鐵板牛柳絲炒麵 | Sizzling Noodles w/ Shredded Steak | $12.50 |
| | 海鮮炒麵 | Pan Fried Noodles w/ Mixed Seafood | $13.00 |
| | 冬菇菜連開麵 | Ndles w/ Blk Mushroom & Vegetables | $8.25 |
| | 鹹菜雞絲開麵 | Ndles w/ Chicken & Salted Vegetables | $8.25 |
| | 蠔油蔥芫開麵 | Lo Mein w/ Ginger Scallions & Oyster Sauce | $8.50 |
| | 滑蛋牛河 | Fried Rice Ndles w/ Beef & Scramble Egg | $8.50 |
| | 滑蛋蝦河 | Fried Rice Ndles w/ Shrimp & Scramble Egg | $13.95 |
| | 肉絲炒麵 | Pan Fried Noodles w/ Shredded Pork | $8.25 |
| | 雞球炒麵 | Pan Fried Noodles w/ Chicken | $8.25 |
| | 雞球炒河 | Pan Fried Rice noodles w/ Chicken | $8.25 |

| QTY | NOODLES SOUP IN TUREEN | | PRICE |
|---|---|---|---|
| | 福臨門窩麵 | House Spc Braised Soft Ndles in Soup | $14.75 |
| | 鴻圖窩麵 | Braised Soft Ndles w/ Crab Meat in Soup | $14.50 |
| | 香茜粉絲牛碎窩麵 | Minced Beef & Parsley w/ Silver Ndles | $14.50 |

| QTY | NOODLES SOUP IN BOWL | | PRICE |
|---|---|---|---|
| | 上湯生麵 | Noodles with Ham and Vegetables | $6.95 |
| | 會府伊麵 | Soft Noodles with Crab Meat & Pork | $6.95 |
| | 菜連牛肉生麵 | Noodles with Beef & Chinese Vegetables | $6.95 |

| | | |
|---|---|---|
| | 蝦球帶子生麵 | Noodles with Prawns & Scallops | $8.95 |
| | 鮑魚雞絲生麵 | Ndles w/ Shredded Abalone & Chicken | $8.95 |
| | 蟹肉干燒伊麵 | Braised Soft Noodles with Crab Meat | $14.00 |

| QTY | RICE | | PRICE |
|---|---|---|---|
| | 菊汁焗海鮮飯 | Fried Rice w/ Baked Seafood in Curry Sauce | $14.95 |
| | 龍鳳蝦雞炒飯 | Twin Flavor Fried Rice w/ Shrimp & Chicken | $18.00 |
| | 煲蒸金銀粒炒飯 | Fried Rice w/ Pineapple, Ham & Chicken | $12.00 |
| | 鹹魚雞粒炒飯 | Fried Rice w/ Preserved Fish & Chicken | $13.50 |
| | 蘭花燒肉炒飯 | Fried Rice w/ Broccoli & Bacon | $9.50 |
| | 中式牛柳飯 | Filet Steak "Cantonese Style" on Rice | $10.75 |
| | 揚州炒飯 | Young Chow Fried Rice | $10.00 |
| | 菜連雞球飯 | Chicken w/ Chinese Vegetables on Rice | $6.95 |

| QTY | DELIPLATTER | | PRICE |
|---|---|---|---|
| | 乳豬三拼 | Three Kinds of Roasted Pig Comb Platter | $18.00 |
| | 乳豬雙拼 | Two Kinds of Roasted Pig Comb Platter | $15.00 |
| | 脆皮乳豬 | Roasted Pig Platter | $15.00 |
| | 佛山綠珍海蜇 | Cold Meat with Jelly Fish | $12.00 |

| QTY | OTHERS | PRICE |
|---|---|---|
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Rev (Lunch Togo Menu) 01-30-06

海皇翠亨邨大酒樓

EMPRESS HARBOR SEAFOOD RESTAURANT

*Banquet & V.I.P. Room*

*Menu*

The *Empress Harbor Seafood Restaurant* rests at the corner of Atlantic and Garvey in the heart of Monterey Park, one of the most culturally rich areas of Los Angeles.

The spacious and elegant interior was given life by a famous Hong Kong designer. The many stylish VIP rooms are perfect for private parties or business meetings. The main lobby showcases beautiful crystal chandeliers in a breath-taking synthesis of traditional and contemporary design concepts.

Our renowned head chef oversees and helps prepare all of the authentic Chinese food. Only the best ingredients are used in the preparation of all of the fine cuisine offered at *Empress Harbor*. Only the premier shark fins, live lobster, Alaskan king crab and the best prawns in the land make their way to your table.

Employees of the Empress Harbor are specially trained to meet all of your customer needs. Together with the environment, the aesthetic design, and the exquisite cuisine, a visit to *Empress Harbor* is a unique experience every time.

海皇翠宇村大酒樓座落於榮特利公園的黃金地段，位於大西洋和嘉偉大道的交匯處。

眾所皆知，榮特利公園素有小台北之稱，華裔居民最佔大半數。近年從中國大陸、香港、台灣以及美國本土華人來此定居日多，因此，這裏早已是華人商業及社交中心。寬闊快捷的10號州際高速公路是銜接西區和東區到此的主要幹線。貫穿南北的110及710高速公路把南灣、長堤市工、商業區氣息和北聖蓋博谷住宅區連接一起，非常方便。即使是洛杉磯市中心距此也是咫尺之遙。

海皇翠宇村大酒樓佔地一萬餘尺，由香港名師設計，佈局寬敞，座位舒適，備有VIP貴賓房多間，陳設典雅，富麗堂皇，是款待貴賓，商務酬酢之理想地方。龍鳳大禮堂的設計採合傳統與現代概念，配以水晶吊燈，光彩奪目，氣派萬千，在此辦喜筵壽宴，公司餐舞會，必使賓主盡歡，永留美好回憶。

海皇翠宇村大酒樓由洛市著名食府名廚主理，繼承優良傳統，無論大宴小酌，高級海味魚翅，皆精心泡製，火候掌到，晚飯小菜，家鄉風味，重質重量，港式點心，明爐燒烤，均製作精巧，推陳出新。並設有大魚池，常備各類游水海鮮、龍蝦、阿拉斯加皇帝蟹、象拔蚌、青班、蒸龍等，歡迎顧客親自挑選並指定烹飪方式。配合現代化之酒樓管理，各部員工均經專業訓練，待客親切，招呼殷勤，以滿足顧客要求，備有酒席菜單多款，皆價錢合理，選料上乘，豐盛隨人，更備有專人接訂酒席，服務至上，訂座電話：(626) 300-8833。

Banquets

- Luncheon banquets, informal dinner banquets and classical ten-course Chinese banquets
- Private rooms for lunch: 10-70 guests
- Private rooms for dinner: 10-450 guests (Monterey Park)

Special Accommodations

- Audio-visual equipment available
- Dance floor available
- Wedding cakes and flower arrangements available (please ask for special prices)

Hours

- Open daily for lunch and dinner

Parking

- Monterey Park: Free parking

Reservations

- Monterey Park: Tel: (626) 300-8833 • Fax: (626) 300-8707
  http://www.Empressharbor.com
- A 10% non-refundable deposit of estimated banquet cost or $50 per table is required to confirm all banquet and party reservations.
- Gratuity & 8% sales tax will be added to prices.

*For Senior Citizens, Associations or Family Dinner,*
*Not for Wedding Banquests or any Occasions.*

$238 *per table of 10 people*
*(plus tax and tips)*

燒味大拼盆
*Barbecued Combinaiton Platter*

翠宵海皇羹
*Empress Seafood Soup*

鮮露筍帶子
*Sauteed Fresh Scallops and Asparagus*

中式煎牛柳
*Filet of Beef with Cantonese Style*

北京片塡鴨
*Peking Duck*

豉椒焗肉蟹
*Crabs with Black Bean Sauce and Chili*

蔥油淋肥雞
*Steamed Chicken with Ginger and Green Onion*

清蒸海上鮮
*Steamed Fresh Fish*

楊州炒飯
*Young Chow Fried Rice*

香芒布甸
*Dessert: Mango Pudding*

*For Senior Citizens, Associations or Family Dinner,*
*Not for Wedding Banquests or any Occasions.*

$268 *per table of 10 people*
*(plus tax and tips)*

燒味大拼盆
*Barbecued Combinaiton Platter*

鮑參翅肚羹
*Grand Master Chef Soup with Ocean Treasure*

鮮露筍帶子
*Sauteed Fresh Scallops and Asparagus*

夏果鮮蝦仁
*Pan-fried Shrimp with Macadamia Nuts*

北京片塡鴨
*Peking Duck*

薑蔥焗龍蝦
*Maine Lobster with Ginger and Green Onion*

金牌炸子雞
*Golden Fried Crispy Chicken*

玉樹麒麟班
*Filet of Fish with Ham and Green Tender*

楊州炒飯
*Young Chow Fried Rice*

香芒布甸
*Dessert: Mango Pudding*

## Banquet Menu

$288 *per table of 10 people*

錦繡大拼盆
*Barbecued Blossom Platter*

荔茸帶子
*Golden Scallops with Taro Breading*

珠聯璧合
*Stir-fried Shrimp with Walnuts*

紅燒竹笙雞絲翅
*Shark's Fin Soup with Bamboo Pitch and Shredded Chicken*

北茹扣婆參
*Braised Sea Cucumber with Shiteki Mushroom*

薑蔥焗龍蝦
*Lobster with Ginger and Green Onion*

鴻運脆皮雞
*Empress Crispy Fried Chicken*

玉樹麒麟班
*Steamed Filet of Cod with Ham and Green Tender*

楊州炒飯
*Rainbow Fried Rice*

百年好合
*Sweet Red Bean Puree with Lotus Seeds*

## Banquet Menu

$328 *per table of 10 people*

乳豬大拼盆
*Barbecued Combinaiton Platter with Suckling Pig*

龍鳳築新巢
*Stir-fried Shrimp and Chicken in Phoenix Nest*

帶子鮮利筍
*Sauteed Fresh Scallops and Asparagus*

紅燒蟹肉翅
*Shark's Fin Soup with Crab Meat*

婆參扣鮮冬菇
*Braised Sea Cucumber with Fresh Mushrooms*

上湯焗龍蝦
*Lobster with Supreme Sauce*

鴻運一品雞
*Empress Roasted Chicken*

清蒸游水海鮮
*Steamed Fresh Lived Fish*

雙喜炒飯
*Double Happiness Fried Rice*

百年好合
*Sweet Red Bean Puree with Lotus Seeds*

## Banquet Menu

$368 *per table of 10 people*

乳豬大拼盆
*Barbecued Combination Platter with Suckling Pig*

蜜運良緣
*Prawns with Honey Glazed Walnuts*

金銀玉帶
*Twin Style Sauteed Fresh Scallops*

紅燒蟹肉翅
*Shark's Fin Soup with Crab Meat*

碧絲鮮鮑片
*Braised Abalone with Mustard Greens*

上湯焗龍蝦
*Lobster with Supreme Sauce*

北京片塡鴨
*Crackling Peking Duck*

清蒸游水海鮮
*Steamed Fresh Lived Fish*

福建炒飯
*Fukien Fried Rice*

百年好合
*Sweet Red Bean Puree with Lotus Seeds*

## Banquet Menu

$398 *per table of 10 people*

乳豬大拼盆
*Barbecued Cambinatian Platter with Suckling Pig*

銀湖玉帶
*Fried Jumba Scallops with Crab Meat Tapping*

菜片白鴿崧
*Minced Squab in Lettuce Cup*

蜜運良緣
*Prawns with Haney Glazed Walnut*

紅燒蟹肉翅
*Shark's Fin Soup with Crab Meat*

鮮冬菇鮑片
*Braised Abalane with Fresh Shiteki Mushroom*

上湯焗龍蝦
*Lobster with Supreme Sauce*

清蒸游水海鮮
*Steamed Fresh Lived Fish*

生雞絲蝦仁炒飯
*Fried Rice with Shredded Chicken and Shrimp*

百年好合
*Sweet Red Bean Puree with Lotus Seeds*

## V.I.P. Room Menu

$428 *per table of 10 people*

乳豬大拼盆
*Barbecued Cambinaitan Platter with Suckling Pig*

百花炸釀蟹拑
*Fried Stuffed Crab Claws*

玉環瑤柱脯
*Braised Dried Scallops in Melan Rings*

蟹肉大生翅
*Shark's Fin Saup with Crab Meat*

鮮冬菇鮑片
*Braised Abalone with Fresh Shiteki Mushroom*

北京片塡鴨
*Crackling Peking Duck*

上湯焗龍蝦
*Labster with Supreme Sauce*

清蒸游水海鮮
*Steamed Fresh Lived Fish*

福建炒飯
*Fukien Fried Rice*

百年好合
*Sweet Red Bean Puree with Lotus Seeds*

美點雙輝
*Sweet Chinese Pastries*

## V.I.P. Room Menu

$560 *per table of 10 people*

白灼游水蝦
*Boiled Fresh Live Shrimp*

玉簪珍寶帶子
*Fried Jumbo Scallops with Prawn and Green Tender*

醬爆象拔蚌
*Pan-fried Geoduck Clam with XO Chili Sauce*

潮式大生翅
*Shark's Fin Soup Chiu Chow Style*

鮮冬菇鮑片
*Braised Abalone with Fresh Shiteki Mushroom*

上湯焗龍蝦
*Lobster with Supreme Sauce*

琵琶燒雙鴿
*Empress Roasted Squabs*

清蒸游水海鮮
*Steamed Fresh Lived Fish*

蛋白瑤柱炒飯
*Fried Rice with Dried Scallops and Egg White*

銀耳炖萬壽果
*Double Boiled Snow Fungus and Papaya*

美點雙輝
*Sweet Chinese Pastries*

## V.I.P. Room Menu

$738 *per table of 10 people*

鴻運乳豬全體
*Barbecued Whole Suckling Pig*

豉油皇煎游水大蝦
*Pan-fried Jumbo Prawns with Superior Soy*

蒜子瑤柱腩
*Braised Whole Dried Scallop with Roasted Garlic*

紅燒大鮑翅
*Superior Shark's Fin Soup*

大鮑片扣豬仔腳
*Braised Jumbo Slice Abalone*

上湯焗龍蝦
*Lobster with Supreme Sauce*

海皇富貴雞
*Begger's Chicken in Lotus Leaves*

清蒸游水海鮮
*Steamed Fresh Lived Fish*

富豪炒飯
*Grand Master Chef Fried Rice*

雪蛤炖紅蓮
*Double Boiled Sweet Hasmar*

美點四式
*Assorted Sweet Dim Sum*

## V.I.P. Room Menu

$988 *per table of 10 people*

日式刺身
*Special Sashimi Platter*

紅燒鮑翅皇
*Extra Fancy Superior Shark's Fin Soup*

花膠扣原隻鮮鮑
*Braised Whole Abalone with Fish Maw*

油泡龍蝦球
*Sauteed Fresh Lobster Meat with Supreme Sauce*

醬黃扒荳苗
*Seasonal Pea Shoots with Crab Roe*

清蒸游水海鮮
*Steamed Fresh Live Fish*

腊味瓦煲飯
*Clay Pot Rice with Assorted Meat*

椰汁炖燕窩
*Double Boiled Bird's Nest with Coconut Milk*

美點四式
*Assorted Sweet Dim Sum*

海皇翠亨邨大酒樓

EMPRESS HARBOR SEAFOOD RESTAURANT

111 N. Atlantic Blvd., #350, Monterey Park, CA 91754
Tel: (626) 300-8833 • Fax: (626) 300-8707
http://www.EmpressHarbor.com
(LOCATED IN ATLANTIC PLACE SHOPPING CENTER)

GOLDEN COURT overlooks Portsmouth Square with a scintillating view of the Bay and Financial district. Frames on the wall mirrors are Peking shadow boxes gilt woodwork, trimmed with Kingfishers' feathers in their original blue color. Panels, carvings, peacock feathers-topped palace chandeliers are from past dynasties.

EMPRESS COCKTAIL LOUNGE, awaits you with all beverages including China spirits and drinks of royalty. Mirrors under the Hap-canopy reflects kaleidoscopic impressions of luxurious surroundings and the San Francisco skyline Nob Hill, Coit Tower, North Beach and Russian Hill, Playful tropical fish in tanks on the outdoor balcony, picturesque Chinatown rooftops and Grant Avenue are but glances away.

BALLROOM, Chinatown's largest dining hall seats 800, has a stage, a runway, a spacious dance floor and panoramic views. Gilt valances, embroidered silk panels and trappings from China's enduring past enhance this room.

THE EMPRESS PAINTING is an early dynasty artist's impression of the original fresco (1238 A.D.) in the Hsing-hua Monastery, Shansi, China.

This Empress, a mythological royalty, is the Spirit and Mother of the Earth. Emperors honor her for prosperous years.

RECHVIEE BY M. K. WONG

## EMPRESS OF CHINA

Offers unsurpassed cuisine, service and facilities

6th Floor

EMPRESS ROOM
*for leisurely dining with matchless vistas*

EMPEROR'S CHAMBER
*V.I.P. Room for ultimate gourmet enjoyment and privacy*

GOLDEN COURT
*an intimate banquet hall with bayview*

EMPRESS COCKTAIL LOUNGE
*beverages of the world & China spirits*

5th Floor

EMPRESS GRAND BALLROOM
*a 9,000-square-foot facility for banquets & conventions.*
*Chinese entertainment are available for large groups*

Open every day

Luncheon - 11:30 to 3 p.m. Dinner - 5 to 11 p.m. Sundays - 1 to 11 p.m.

Cocktail Lounge open until midnight Parking in Portsmouth Square Garage

## EMPRESS OF CHINA

ROOF GARDEN RESTAURANT

Distinctive cuisine of all China
amidst oriental splendor with enchanting vistas
in the heart of San Francisco Chinatown

International gourmet honors & Holiday Awards since 1968

838 Grant Avenue between Clay and Washington Streets

Top Floors Telephone: (415) 434-1345

San Francisco, California 94108

THE EMPRESS OF CHINA, only high rise Chinese roof garden restaurant in America, is lauded internationally as one of the world's most beautiful Oriental restaurants. International gourmet honors and virtually every award of merit that is bestowed upon restaurants of exceptional quality has been conferred on the Empress.

THIS ROOF GARDEN RETREAT features the cuisine of all China since the Age of the Five Emperors in an opulent atmosphere of dynastic splendor and elegance. The interior reflects the beauty, color and architectual form of the Han Dynasty (206 B.C.) Matchless city and bay views enhance leisurely dining.

Your favorite Chinese dishes — Almond Chicken, Snow Peas with Barbecued Pork, Lobster Cantonese, Egg Roll, Pressed Duck, Lichee Chicken, each with its own fragrance and appeal are on our Award-winning menu. Delectable foods, many from the Empress' court are being served for the first time.



*EMPRESS GARDEN COURT is an image of charm and welcome which reflects the atmosphere of the Dowager's own garden. A pine tree, defined by natural light filtering through the overhead dome is surrounded by banks of seasonal blooms in the marble fountain. The vision of beauty that meets the eyes is indication of the pleasure within for the ultimate in Chinese cuisine.*

*EMPRESS PAVILION, only such antique wood structure used in a restaurant in America, was inspired by the original creation in the royal pleasure park in Peking. This 30 foot diameter, 50 ton octagonal work-of-art was built in Taiwan by palace craftman, shipped to San Francisco and reassembled here without the use of a single nail.*

SUPERB REGIONAL DELICACIES such as Manchurian Beef, Shanghai Kuo-tieh, Szechuan Spice Beef, Peking Duck, Mongolian Hundred Blossom Lamb, Barbecued Young Quail, Whole Winter Melon Soup, Sizzling Rice Soup, North China Onion Bread, Flaming Sweets and Honey Apple are also on our daily menu. Each dish contains a deft mingling of complimentary flavors and texture, an epicurean triumph cooked to perfection with infinite care and impeccably served for your gastronomic enjoyment.

CHERISHED DISHES of past eras or personal recipes, not on the menu, may be prepared on one day's advance notice by our Master-chefs.

THE MASTER-CHEF, a cookery authority from China with a repertoire of great depth, personally selects the best products of land, sea and air. He presides over a corps of chefs, each an expert of his native regional fare. They ply their culinary arts in hygienically clean, air-conditioned stainless steel kitchen. The 71-foot Chinese wok-oven-range is the largest in the United States.

Your favorite drinks and China spirits are available as well as enticing house specialties such as BREATH OF THE EMPRESS "a whisper of events to come"; EMPEROR'S WHIM "two will make you an emperor, three, a conqueror!" or TIGER'S TAIL, a portentous drink," will increase what you have, regenerate what you might have lost!"



*MAIN DINING ROOM, where delectable morsels of the imperial cuisine are enjoyed in a setting of Han serenity and dignity. Through tall windows one can see Telegraph Hill with glimpses of the bay. Rare gilt carvings of the Four Seasons, magnificent palace chandeliers topped by iridescent peacock feathers, embellish this elegant room.*

WITH REVERENCE for the culture, heritage and philosophy of an ancient civilization, the founders of this restaurant have created a gem for the public to enjoy. The interior is composed with poetic harmony, depth and feeling. It is an authentic palace setting of dynastic splendor and a showcase for the Empress' interpretation of fabulous Chinese cuisine. The temple artifacts, magnificent palace chandeliers and antiques are priceless, coveted by museums.

BALL ROOM EXCLUSIVES: Chinese singers, dancers, musicians and artists may be engaged for group entertainment by advance arrangement. Fashion shows, Lion Dance, Kung Fu and Tai Chi Chuan exhibitions are also available. Let us plan a gala program and enhance your San Francisco experience

OUR MANAGER and staff will be honored to offer their assistance in planning banquets, dinners and parties. Your dining pleasure is of paramount importance to us.

The Management



*EMPEROR'S CHAMBER, a V.I.P. Room with views of North Beach and Coit Tower, seats 30. Guests enjoy supreme private dining pleasure in a haven for convivial toasting. Red silk lined walls, mirror-reflected Hanera grilles and panels, art objects, marble-top octagonal teak tables, an historic temple arch, exquisite Princess chandeliers are treasures of this regal inner-sanctum.*

皇宮大酒樓
EMPRESS PAVILION

988 N. Hill Street
Los Angeles, CA 90012
(213) 617-9898

## DIM SUM TAKE OUT

| 名稱 | (A) 每款 $1.60 | EA DIM | 數量 Qty. | 價錢 Amount |
|---|---|---|---|---|
| 特製蝦咸餃 | Special Shrimp Har Gow | (4) | | |
| 咸肉干燒賣 | Pork Dumpling Shiu Mai | (4) | | |
| 叉燒酥 | B.B.Q. Pork Pies | (3) | | |
| 蝦腸粉卷 | Shrimp Fun Gor | (3) | | |
| 潮州粉卷 | Chiu Chow Fun Gor | (4) | | |
| 生炒牛肉球 | Beef Meat Balls | (3) | | |
| 豉汁蒸排骨 | Braised Bean Curd Rolls | (3) | | |
| 鮮蝦春卷 | Egg Rolls | (4) | | |
| 炸蝦咸水角 | Fried Dumplings | (4) | | |
| 腿味蘿白糕 | Fried Turnip Cakes | (3) | | |
| 蜂巢炸芋角 | Deep Fried Taro Dumpings | (4) | | |
| 炸雞派 | Chicken Pies | (2) | | |
| 焗菠蘿包 | Baked Bolo Bun | (3) | | |
| 蒸叉燒包 | Steamed B.B.Q. Pork Buns | (3) | | |
| 蒸雞絲包仔 | Steamed Chicken Buns | (3) | | |
| 叉燒焗餐包 | Baked B.B.Q. Pork Buns | (3) | | |
| 蒸蓮蓉餐包 | Steamed Lotus Seed Buns | (4) | | |
| 蛋皮焗雪糕 | Egg Custard Tarts | (4) | | |
| 香脆芝麻卷 | Sesame Rolls | (3) | | |
| 蒸糖白糖糕 | Sweet Rice Cakes | (3) | | |
| 冰凍椰汁糕 | Chilled Coconut Pudding | (3) | | |
| 香麻煎堆仔 | Sesame Rice Dumplings | (4) | | |
| 豉仁馬拉糕 | Steamed Sponge Cake | (1) | | |
| 焗椰包 | Baked Sweet Coconut Buns | (3) | | |
| | **(B) 每款 $2.20** | | | |
| 香煎腐皮卷 | Fried Bean Curd Rolls | (3) | | |
| 鮮肉煎窩貼 | Pan Fried Pork Pot Stickers | (4) | | |
| | **(C) 每款 $2.60** | | | |
| 蝦腸粉 | Shrimp Rice Noodles | | | |
| 牛肉腸粉 | Beef Rice Noodles | | | |
| 叉燒腸粉 | B.B.Q. Pork Rice Noodles | | | |
| 蝦米腸 | Dried Shrimp Rice Noodles | | | |
| | **(D) 每款 $3.20** | | | |
| 珍珠糯米飯 | Sticky Rice in Lotus Leaf | (2) | | |
| 蒸糯米粽 | Sticky Rice wrapped in Bamboo | | | |

Sub Total _____

Tax _____

TOTAL _____

## Easy to order Party Trays!

Phone in or Drop off

**18** People

**$88** Save $8
4.88 per person

3 Party Tray Entrees *

2 Party Tray Sides * *

**35** People

**$158** Save $12
4.50 per person

5 Party Tray Entrees *

4 Party Tray Sides * *

### A La Carte Party Trays (5 lb)

Individual Entree (Chicken, Beef, Pork Veggie) .....22
Individual Side .....15

* Add $12 to Substitute any Entree with a Shrimp or Seafood Entree

* * Choices of Sides; Veggie Fried Rice, Veggie Chow Mein, Steam Rice or Brown Rice.
or Add $3 to Substitute Veggie with Chicken, Beef or BBQ Pork.

## *Lunch Express*

*Served with Soup, Steamed Rice or Brown Rice*

**FRESH COOK TO ORDER**

| *Choose Your Style:* | *Choice of Meat:* | |
|---|---|---|
| Sweet & Sour<br>Garlic<br>Chilli | Chicken, Beef, Pork, Assorted Vegetable | $5.75 |
| Oyster & Soy<br>Black Bean | Fish, Shrimp or Combination | $6.45 |

## *More Rice Plates*

*Served with Soup, Steamed Rice or Brown Rice*

1. General's Chicken .....5.75
2. Broccoli Chicken or Beef .....5.75
3. Curry chicken or Beef .....5.75
4. Mongolian Chicken or Beef .....5.75
5. String Bean Chicken or Beef .....5.75
6. Cashew Nut Prawns .....6.45
7. Scrambled Egg with Prawns .....6.45
8. Kung Pao Prawns .....6.45
9. Broccoli Prawns .....6.45
10. Salt & Pepper Spareribs or Chicken wings .....5.75
11. Braised Tofu with Black Mushroom .....5.75
12. Double Mushroom Chicken or Beef .....5.75
13. Pork Chops with Onion .....5.75
14. Tofu Chicken or Beef .....5.75
15. Cashew Nut Chicken .....5.75
16. Kung Pao Beef or Chicken .....5.75
17. Scrambled Egg w/Beef or B.B.Q. Pork .....5.75

Hot & Spicy
*We do cusom order*
Ask us about our Chef's Specials

# Emperor's Kitchen

*Authentic Chinese Food*

**Dine In · To Go**
**Dim Sum · Catering**

**Fast Free Delivery!**

Business Hour
Monday - Saturday 9:30 a.m. - 6:30 p.m.

VISA

418 Larkin Street
San Francisco, CA 94102
**(415) 922-0380**

## *Dim Sum / Appetizers*

1. Steamed Pork Dumpling (Siu Mai) ..... 3pc/2.25
2. Steamed Shrimp Dumpling (Har Gow) ..... 3pc/2.25
3. Steamed Zhiu Zhou Dumpling (Fun Gor) ..... 3pc/2.25
4. Steamed B.B.Q. Pork Bun (Cha Siu Bao) ..... 3pc/2.25
5. Steamed Shrimp and Leek Dumpling (Gow Choi Gow) ..... 3pc/2.25
6. Steamed Chicken Bun (Ghai Bao) ..... 3pc/2.25
7. Steamed Egg Custard Bun (Lai Won Bao) ..... 3pc/2.25
8. Pan Fried Pot Stickers (Wor Teep) ..... 3pc/2.25
9. Vegetarian Egg Roll (Chun Geun) ..... 3pc/2.25
10. Pan Fried Turnip Cake (Lor Bok Go) ..... 3pc/2.25
11. Meat Dumpling (Hom Tsu Gok) ..... 3pc/2.25
12. Sesame Seed Ball (Jeen Doi) ..... 3pc/2.25
13. Shrimp Spring Rolls ..... 3.95
14. Deep Fried Tofu ..... 3.95
15. Crispy Shrimp ..... 4.95

## *Soup*

| | | Cup | Bowl |
|---|---|---|---|
| 🌶 16. | Hot & Sour Soup (Vegetarian) | 2.50 | 5.50 |
| 17. | Wonton Soup | 2.50 | 5.50 |
| 18. | Westlake Beef Soup | 2.50 | 5.50 |
| 19. | Egg Flower Soup | 2.50 | 5.50 |
| 20. | Seafood with Tofu Soup | | 6.50 |
| 21. | Combination Wonton Soup | | 6.50 |

### *From our Steam Table*

1 Item Combo ..... $3.99
*Rice or Chow Mein Plus one Entree*

2 Item Combo ..... $4.89
*Rice or Chow Mein Plus two Entree*

3 Item Combo ..... $5.75
*Rice or Chow Mein Plus Three Entrees*

🌶 Hot & Spicy

*We do cusom order*

## *Seafood*

22. Rock Cod Fillet with Tender Green ..... 7.95
23. Sweet and Sour Rock Cod Fillet ..... 7.95
🌶 24. Salt & Pepper Rock Cod Fillet ..... 7.95
🌶 25. Salt & pepper Calimari ..... 7.95
26. Sauteed Prawn and Squid with Broccoli ..... 7.95
27. Sauteed Crystal Prawns with Broccoli ..... 8.50
🌶 28. Salt and Pepper Prawns (with/out Shell) ..... 8.50
29. Prawns in Honey Mayonnaise Sauce ..... 8.50
30. Chicken and Prawns with Broccoli ..... 7.95
31. Prawns in Lobster Sauce ..... 8.50
32. Prawns with Scramble Eggs ..... 8.50
33. Prawn with Cashew Nut ..... 8.50

## *Chicken*

🌶 34. Original General's Spicy Chicken ..... 6.90
35. Chicken with Broccoli ..... 6.90
36. Chicken with Mushroom ..... 6.90
🌶 37. Kung Pao Chicken ..... 6.90
38. Chicken with Cashew Nut ..... 6.90
39. Chicken with Seasonal Vegetable ..... 6.90
🌶 40. Curry Chicken ..... 6.90
41. Sweet and Sour Chicken ..... 6.90
🌶 42. Salt & Pepper Chicken Wings ..... 6.90
43. Chicken with Black Pepper ..... 6.90

## *Vegetable & Tofu*

44. Chinese Broccoli with Oysters Sauce ..... 6.50
45. Vegetarian Delight (Buddhist Style) ..... 6.50
46. Assorted Vegetable with Tofu ..... 6.50
🌶 47. Spicy Dry Fried String Beans ..... 6.50
48. Braised Tofu with Shitake Mushroom ..... 6.50
🌶 49. Eggplant with Garlic Sauce ..... 6.50
🌶 50. Ma-Po Tofu ..... 6.50

Ask us about our Chef's Specials

## *Beef & Pork*

🌶 51. Mongolian Beef ..... 7.50
52. Beef Broccoli ..... 7.50
🌶 53. Curry Beef ..... 7.50
54. Beef with Seasonal Vegetable ..... 7.50
🌶 55. Beef in Black Pepper Sauce ..... 7.50
🌶 56. Sesame Beef ..... 7.50
57. Scramble Egg with Beef ..... 7.50
🌶 58. Beef Shortribs with Black Pepper Sauce ..... 7.50
59. Sweet and Sour Pork ..... 6.95
🌶 60. Salt and Pepper Spareribs ..... 6.95
61. Pork Chops with Onions ..... 6.95
62. Scramble Egg with B.B.Q. Pork ..... 6.95

## *Fried Rice*

63. Choice of Chicken or Beef or B.B.Q. Pork ..... 5.50
64. Choice of Shrimp or Seafood Combo ..... 6.50
65. Seasonal Assorted Vegetable Fried Rice ..... 5.50
66. Yang Chow Fried Rice ..... 5.50
67. Chicken & Pineapple Fried Rice ..... 5.50
68. Steam Rice ..... 1.00
69. Brown Rice ..... 1.50

## *Chow Mein / Chow Fun / Vermicilli*

*Add $1.00 for Pan Fried Crispy Noodle*

70. Choice of Chicken, Beef or Pork ..... 5.50
71. Choice of Shrimp or Seafood Combo ..... 6.50
72. Seasonal Assorted Vegetable ..... 5.50
73. Singapore Style Vermicilli ..... 5.50
74. Shrimp with Scramble Egg Chow Fun ..... 6.95
75. Chicken or Beef in Black Pepper Sauce ..... 5.50
76. Tomato Beef or Chicken ..... 5.50

🌶 Hot & Spicy

*We do cusom order*

# Eve's Hunan

5620 College Avenue, Oakland, Ca.
658-5608

## Lunch

### Hot Appetizers

| | | |
|---|---|---|
| 1. | Steamed Dumplings | 2.50 |
| 2. | Potstickers | 2.50 |
| 3. | Egg Rolls (2) | 1.65 |
| 4. | Drums of Heaven | 2.50 |
| 5. | Deep Fried Won Ton | 2.50 |
| 6. | Onion Cake | 1.95 |
| 7. | Ginger Eggplant | 1.95 |
| 8. | Assorted Hot Appetizers: | |
| | Small | 4.95 |
| | Large | 7.95 |
| 9. | Hunan Won Ton | 2.95 |
| 10. | Hunan Noodles | 2.95 |
| 11. | Phoenix Prawns | 5.50 |

(Lunches Served with Soup)

### Salads $4.25

*12. Hot and Spicy Chicken Salad
*13. Calamari and Vegetable Salad

### Noodles & Rice $3.95

14. Hunan Chow Mein
15. Hunan Fried Rice

### Hunan Box $4.35

16. Snow Peas Beef
*17. Hunan Fish Balls
18. Sweet and Sour Pork
*19. Chicken Hunan
20. Spicy Beef
21. Mixed Vegetables
*22. Twice Cooked Pork
*23. Spicy Eggplant
24. Tender Green Beef
25. Squid and Bamboo Shoots
*26. Garlic Chicken
27. Tsing Tao Beer Chicken

Please Turn Over for Dinner Menu

# Eve's Hunan

5620 College Avenue, Oakland, Ca.
658-5608

HOT APPETIZER
1. Steamed Dumplings 2.50
2. Pot Stickers 2.50
3. Egg Rolls (2) 1.65
4. Drums of Heaven 2.75
5. Deep Fried Wanton 2.50
6. Onion Cake 1.95
7. Ginger Eggplant 1.65
8. Assorted Hot Appetizers
Small 4.95 Large 7.95
9. Hunan Wanton 2.95
10. Hunan Noodles 2.95
11. Phoenix Prawns 5.50

COLD APPETIZERS
12. Hacked Chicken Salad 5.75
13. Calamari Salad 5.25
14. Assorted Cold Appetizers
Small 5.25 Large 8.75

SOUPS
21. Hot and Sour 1.50

SOUPS FOR TWO OR MORE
23. Sizzling Rice 24. Glass Fish
25. Narcissus Chicken 26. Ocean Party
for two 4.25
for four 5.95
for six 7.95

HOUSE SPECIALITIES
* A. Leg of Lamb 6.75
B. Sesame Beef 6.25
* C. General Gau's Chicken 6.25
D. Lotus Chicken 6.25
* E. Hot Garlic Squid 6.25
* F. Garlic Fish 6.25
* H. Chung King Prawns 7.95
* J. Scallops Hunan 6.95
K. Neptune's Platter 7.25
* L. Hunan Duck 7.25
M. Broccoli Chicken 5.95
N. Spring Rain Chicken 5.95
O. Tsing Tao Beer Chicken 6.25
P. Shredded Pork with Garlic Sauce 7.25
Q. Sizzling Rice Shrimps 8.25

Please order by number

*Please tell how Hot and Spicy

We use no M.S.G.

CHICKEN
* 31. Chicken with Hot Peppers 5.95
* 32. Hot and Sour Chicken 5.95
33. Garlic Chicken 5.95
* 34. Spicy Tangy Chicken 5.95
35. Drunk Chicken 5.95
36. Mu-Shu Chicken 5.95
— 4 Pancakes

BEEF
* 41. Hot and Sour Beef 6.15
42. Green Onion Beef 6.15
43. Mushroom and Bamboo Beef 6.15
* 44. Mongolian Beef 6.15
45. Mu-Shu Beef 6.15
— 4 Pancakes

PORK
51. Mu-Shu Pork—4 Pancakes 5.95
* 52. Twice Cooked Pork 5.95
53. Sweet and Sour Pork 5.95

SEAFOOD
61. Shrimp with Snow Peas 7.25
* 62. Hunan Shrimp 7.25
64. Sweet and Sour Rock Cod 9.25—10.95
* 65. Hot and Spicy Rock Cod 9.25—10.95
66. Sweet and Sour Shrimps 7.55
67. Apple Prawns 7.55

VEGETABLES
71. Hunan Steamed Vegetables 4.95
* 72. Eggplant with Meat Sauce 4.95
73. Saute String Beans 4.95
74. Bean Curd with Meat or Vegetable 4.75
75. Buddha's Delight 5.25
76. Stir Fried Vegetables 4.75
77. Broccoli and Oyster Sauce 4.95

RICE AND NOODLES
81. Hunan Fried Rice 4.25
82. Hunan Chow Mein 4.25
83. Steamed Rice .70

*Visa and Mastercharge*

*NO CHECKS ACCEPTED*
*$10.00 credit card minimum*

# *Eve's Hunan*

5620 College Avenue, Oakland, Ca.
658-5608

**HOT APPETIZER**

1. Steamed Dumplings 2.50
2. Pot Stickers 2.50
3. Egg Rolls (2) 1.65
4. Drums of Heaven 2.75
5. Deep Fried Wanton 2.50
6. Onion Cake 1.95
7. Ginger Eggplant 1.65
8. Assorted Hot Appetizers
Small 4.95 Large 7.95
9. Hunan Wanton 2.95
10. Hunan Noodles 2.95
11. Phoenix Prawns 5.50

**COLD APPETIZERS**

12. Hacked Chicken Salad 5.75
13. Calamari Salad 5.25
14. Assorted Cold Appetizers
Small 5.25 Large 8.75

**SOUPS**

21. Hot and Sour 1.50

**SOUPS FOR TWO OR MORE**

23. Sizzling Rice 24. Glass Fish
25. Narcissus Chicken 26. Ocean Party
for two 4.25
for four 5.95
for six 7.95

**HOUSE SPECIALITIES**

* A. Leg of Lamb 6.75
B. Sesame Beef 6.25
* C. General Gau's Chicken 6.25
D. Lotus Chicken 6.25
* E. Hot Garlic Squid 6.25
* F. Garlic Fish 6.25
* H. Chung King Prawns 7.95
* J. Scallops Hunan 6.95
K. Neptune's Platter 7.25
* L. Hunan Duck 7.25
M. Broccoli Chicken 5.95
N. Spring Rain Chicken 5.95
O. Tsing Tao Beer Chicken 6.25
P. Shredded Pork with Garlic Sauce 7.25
Q. Sizzling Rice Shrimps 6.25

Please order by number

*Please tell how Hot and Spicy

We use no M.S.G.

**CHICKEN**

* 31. Chicken with Hot Peppers 5.95
* 32. Hot and Sour Chicken 5.95
33. Garlic Chicken 5.95
* 34. Spicy Tangy Chicken 5.95
35. Drunk Chicken 5.95
36. Mu-Shu Chicken 5.95
— 4 Pancakes

**BEEF**

* 41. Hot and Sour Beef 6.15
42. Green Onion Beef 6.15
43. Mushroom and Bamboo Beef 6.15
* 44. Mongolian Beef 6.15
45. Mu-Shu Beef 6.15
— 4 Pancakes

**PORK**

51. Mu-Shu Pork—4 Pancakes 5.95
* 52. Twice Cooked Pork 5.95
53. Sweet and Sour Pork 5.95

**SEAFOOD**

61. Shrimp with Snow Peas 7.25
* 62. Hunan Shrimp 7.25
64. Sweet and Sour Rock Cod 9.25—10.95
* 65. Hot and Spicy Rock Cod 9.25—10.95
66. Sweet and Sour Shrimps 7.55
67. Apple Prawns 7.55

**VEGETABLES**

71. Hunan Steamed Vegetables 4.95
* 72. Eggplant with Meat Sauce 4.95
73. Saute String Beans 4.95
74. Bean Curd with Meat or Vegetable 4.75
75. Buddha's Delight 5.25
76. Stir Fried Vegetables 4.75
77. Broccoli and Oyster Sauce 4.95

**RICE AND NOODLES**

81. Hunan Fried Rice 4.25
82. Hunan Chow Mein 4.25
83. Steamed Rice .70

*Visa and Mastercharge*

*NO CHECKS ACCEPTED*
*$10.00 credit card minimum*

# *Eve's Hunan*

5620 College Avenue, Oakland, Ca.
658-5608

## *Lunch*

### *Hot Appetizers*

| | | |
|---|---|---|
| 1. | Steamed Dumplings | 2.50 |
| 2. | Potstickers | 2.50 |
| 3. | Egg Rolls (2) | 1.65 |
| 4. | Drums of Heaven | 2.50 |
| 5. | Deep Fried Won Ton | 2.50 |
| 6. | Onion Cake | 1.95 |
| 7. | Ginger Eggplant | 1.95 |
| 8. | Assorted Hot Appetizers: | |
| | Small | 4.95 |
| | Large | 7.95 |
| 9. | Hunan Won Ton | 2.95 |
| 10. | Hunan Noodles | 2.95 |
| 11. | Phoenix Prawns | 5.50 |

(Lunches Served with Soup)

### *Salads* $4.25

*12. Hot and Spicy Chicken Salad
*13. Calamari and Vegetable Salad

### *Noodles & Rice* $3.95

14. Hunan Chow Mein
15. Hunan Fried Rice

### *Hunan Box* $4.35

16. Snow Peas Beef
*17. Hunan Fish Balls
18. Sweet and Sour Pork
*19. Chicken Hunan
20. Spicy Beef
21. Mixed Vegetables
*22. Twice Cooked Pork
*23. Spicy Eggplant
24. Tender Green Beef
25. Squid and Bamboo Shoots
*26. Garlic Chicken
27. Tsing Tao Beer Chicken

Please Turn Over for Dinner Menu

Eie's
Hunan

5620 College Avenue
658-5608

## HEALTH FOOD SECTION

*Served without: Salt, Sugar, Corn Starch or M.S.G.*
*All Steamed with Souce on the Side*

| | |
|---|---|
| Steamed Mixed Vegetables with Shrimp | 9.95 |
| Steamed Mixed Vegetables with Chicken | 8.75 |
| Steamed Beef with Snow Peas | 9.00 |
| Steamed Snow Peas & Waterchestnuts | 6.95 |
| Steamed Broccoli | 6.95 |
| Steamed Mixed Vegetables | 6.95 |
| Steamed Broccoli with Chicken | 8.50 |
| Steamed Broccoli with Shrimp | 9.95 |
| Steamed Shrimp, Chicken & Scallops w. Fresh Vegetables | 14.50 |
| Steamed Shrimp & Scallops with Fresh Vegetables | 12.50 |
| Steamed Fish Filet with Vegetables | 11.50 |

## FAMILY DINNERS

*For Two or More Person*

### (A) MANDARIN DINNER
**$9.95 Per Person**

**SOUP:**
Wonton Soup

**APPETIZER:**
Egg Roll
Paper Wrapped Chicken

**ENTREES:**
*(Fried Rice & Selection of one for each person)*
1. B-B-Q Pork Egg Foo Young
2. Almond Chicken
3. Curry Chicken
4. Green Pepper Beef
5. Pork with Garlic Sauce
6. Mixed Vegetable

### (B) GOURMET'S DELIGHT
**$10.95 Per Person**

**SOUP:**
Hot & Sour Soup

**APPETIZER:**
Egg Roll, Fried Shrimp
Paper Wrapped Chicken

**ENTREES:**
*(Fried Rice & Selection of one for each person)*
1. Sweet & Sour Pork
2. Tomato Beef
3. Beef with Broccoli
4. Almond Chicken
5. Chicken w. Garlic Sauce
6. Pineapple Shrimp
7. Beef Egg Foo Young

### (C) HOUSE SPECIALTY DINNER
**$12.95 Per Person**

**SOUP**
Sizzling Rice Soup

**APPETIZER:**
Egg Roll, Fried Shrimp
B-B-Q Spare Ribs
Fried Wonton
Paper Wrapped Chicken

**ENTREES:**
*(Fried Rice & Selection of one for each person)*
1. Mu Shu Pork
2. Kung Pao Chicken
3. Chicken w. Cashew Nuts
4. Beef with Garlic Sauce
5. Mongolian Beef
6. Beef with Snow Pea Pods & Black Mushrooms
7. Shrimp w. Lobster Sauce
8. Shrimp Egg Foo Young

## SPECIAL LUNCHEON MENU

from Monday thru Friday (Except Holidays)

*Served with Egg Roll, Rice (fried or steamed), Plain Salad or (Cold Noodle with Sesame Souce). Soup ( Egg Drop or Hot & Sour) (Soup not included in Take Out Order)*

| | | |
|---|---|---|
| L- 1. | Sweet and Sour Pork or Chicken | 4.75 |
| L- 2. | Pork Hunan Style | 4.75 |
| L- 3. | Pork with Broccoli | 4.75 |
| L- 4. ★ | Shredded Pork with Garlic Sauce | 4.75 |
| L- 5. | Diced Chicken with Broccoli (Brown Sauce) | 4.75 |
| L- 6. ★ | Diced Chicken with Garlic Sauce | 4.75 |
| L- 7. | Diced Chicken with Almond | 4.75 |
| L- 8. ★ | Kung Pao Chicken | 4.75 |
| L- 9. | Sliced Beef with Broccoli | 4.95 |
| L-10. | Pepper Steak | 4.95 |
| L-11. ★ | Shredded Beef with Garlic Sauce | 4.95 |
| L-12. | Mongolian Beef | 4.95 |
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| L-14. | Shrimp with Lobster Sauce | 5.95 |
| L-15. ★ | Kung Pao Shrimp | 5.95 |
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| L-17. | Chow Mein (Pork or Chicken or Beef) | 4.75 |
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★ Hot & Spicy

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Healthy Los Angeles And New York Style Cuisine

- *Fine Dining Area*
- *Modern Atmosphere*
- *Traditional Food*

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蓉蓉湯 14. Wonton Soup (1) ..... 1.50
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蔬菜豆腐湯 16. Vegetable & Bean Curd Soup (for 2) ..... 3.95
鷄茸玉米湯 17. Chicken Corn Soup ..... 5.95
三鮮鍋巴湯 18. Three Flavor Sizzling Rice Soup ..... 6.25

## VEGETABLES

素什錦 19. Mixed Vegetable (or with Garlic Sauce) ..... 5.95
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魚香茄子 21.★ Egg Plant with Garlic Sauce ..... 6.95
魚香絲菜心 22. Chinese Vegetable with Black Mushrooms ..... 6.95
魚香芥蘭 23.★ Sautéed Broccoli with Garlic Sauce ..... 5.75
三色素菜珍 24. Three Assorted Vegetables ..... 5.95
雪豆馬蹄 25. Sautéed Snow Peas and Waterchestnut ..... 6.25

## PORK

紅燒豆腐 26. Bean Curd in Meat Sauce ..... 6.25
蒜香豆腐 27.★ Fried Bean Curd with Sliced Pork ..... 6.25
麻婆豆腐 28.★ Szechuan Bean Curd ..... 6.25
古老肉 29. Sweet & Sour Pork ..... 6.25
四川肉絲 30. Moo Shu Pork (with 4 Pancakes) ..... 6.95
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蒜香排骨 32.★ Pork with Garlic Sauce ..... 6.25
芥蘭牛肉 33. Pork with Scallions ..... 6.25
青椒牛肉 34. Pork with Peking Sauce ..... 6.95
蒙古牛肉 35. Pork with Green Pepper ..... 6.25
芥蘭牛肉 36. Pork with Broccoli ..... 6.75
素菜牛肉 37. Pork with Mixed Vegetables ..... 6.75

## POULTRY

杏仁鷄丁 38. Almond Chicken ..... 6.95
雪豆鷄片 39. Sliced Chicken with Snow Pea Pods ..... 7.55
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雙椒鷄丁 42. Diced Chicken with Peking Sauce ..... 6.95
宮保鷄丁 43.★ Kung Pao Chicken ..... 7.55
蒜香鷄片 44.★ Sliced Chicken with Garlic Sauce ..... 7.55
芥蘭鷄片 45. Sliced Chicken with Broccoli ..... 7.55
糖醋鷄 46. Sweet & Sour Chicken ..... 6.95
咖喱鷄丁 47.★ Curry Chicken ..... 6.95
香酥鴨 48. Crispy Duck (Half) ..... 8.55
橘香鴨 49. Mandarin Pressed Duck ..... 8.55
北京烤鴨 50. Peking Duck (Order 24 hours in advance) ..... 24.00

## SPECIALTIES

鐵板牛肉 1. **SIZZLING BEEF PLATE** ..... 10.95
*A sizzling delight of sliced beef peapod and mushrooms in a special oyster sauce, served on a hot sizzling plate.*

陳皮牛 2.★ **BEEF IN ORANGE FLAVOR** ..... 9.95
*Crispy sliced beef with tangerine taste, surrounded by steamed broccoli.*

芝麻牛 3. **BEEF WITH SESAME SEEDS** ..... 9.95

湖南牛肉 4.★ **HUNAN BEEF** ..... 8.95
*Marinated sliced beef sautéed with tender bamboo shoots and black mushrooms in special Hunan sauce*

鐵板三鮮 5. **SIZZLING SPECIAL PLATE** ..... 11.95
*Sautéed sliced beef, scallops, shrimp & broccoli stirred with special oyster sauce on a sizzling plate.*

檸檬鷄 6. **LEMON CHICKEN** ..... 7.95
*Lightly breaded crispy filet of chicken breast meat topped with lemon sauce*

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*Fresh shrimps, scallops, fish filet and chicken sautéed with mushrooms, snow pea pods, bamboo shoots, water-chestnuts, served together with sizzling rice on a hot plate.*

宮保三樣 8.★ **KUNG PAO THREE FLAVORS** ..... 9.95
*Shrimps, chicken and beef in tasty Kung Pao sauce with peanuts*

湖南鷄片 9.★ **HUNAN CHICKEN** ..... 8.95
*Sliced white meat chicken, sautéed with black mushrooms fresh broccoli, red pepper and black beans Hunan style.*

左公鷄 10.★ **GENERAL TSO CHICKEN** ..... 8.95
*Chunks of boneless chicken sautéed with chef's special sauce and garnished with fried rice noodles.*

天府脆蝦 11.★ **CRISPY PRAWNS SZECHUAN STYLE** ..... 10.95
*Crispy fried prawns showered with chef's special Szechuan sauce Green broccoli on the side*

七彩大蝦 12. **COLORFUL JUMBO SHRIMP** ..... 10.95
*Jumbo shrimps, black mushrooms, snow pea pods, red bell pepper and waterchestnuts sautéed together with not spicy brown sauce.*

生菜鷄粒 14. **MINCED CHICKEN SERVED WITH LETTUCE (For 4)** ..... 8.95

炒三絲 15. **MANDARIN DELIGHT** ..... 9.25
*Jumbo shrimp, chicken & beef sautéed with broccoli, snow pea pods, carrots, mushrooms & waterchestnuts in tasty sauce*

脆皮雙椒 16.★ **GOLDEN SHRIMP AND SCALLOPS HUNAN STYLE** ..... 10.55
*Crispy fried shrimp and scallops showered in hot spicy sauce and garnished with broccoli*

湖南雙椒 17.★ **CHICKEN & BEEF HUNAN STYLE** ..... 9.95
*Shredded beef and shredded chicken with shredded celery sautéed in exotic spicy Hunan sauce*

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*Bamboo shoots, straw mushrooms, baby corn, lotus root, snow pea pods, broccoli and tomatoes sautéed in brown sauce*

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## BEEF

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芥蘭牛肉 52. Beef with Broccoli ..... 7.25
蠔油牛肉 53. Beef with Oyster Sauce ..... 7.25
蘑菇牛肉 54. Beef with Black Mushroom & Bamboo Shoots ..... 7.25
蒙古牛肉 55. Mongolian Beef ..... 7.25
青椒牛肉 56. Beef with Green Pepper ..... 7.25
宮保牛肉 57.★ Kung Pao Beef ..... 7.95
魚香牛絲 58.★ Beef with Garlic Sauce ..... 7.25
干燒牛絲 59.★ Shredded Beef in Hot Chili Sauce ..... 7.25
咖喱牛肉 60.★ Curry Beef ..... 7.25
番茄牛肉 61. Beef with Tomato ..... 7.25

## SEA FOOD

魚香蝦仁 62.★ Shrimp with Garlic Sauce ..... 9.45
咖喱蝦 63.★ Curry Shrimp ..... 9.45
龍鳳蝦 64. Shrimp with Lobster Sauce ..... 9.95
糖醋蝦 65. Sweet & Sour Shrimp ..... 9.45
芥蘭蝦 66. Broccoli Shrimp ..... 9.45
木耳蝦 67. Moo Shu Shrimp (with 4 Pancakes) ..... 9.45
腰果蝦 68. Shrimp with Cashew Nuts ..... 9.45
青豆蝦 69. Sautéed Shrimp with Green Peas ..... 9.45
宮保蝦 70.★ Kung Pao Shrimp ..... 9.45
清炒蝦 71. Sautéed Shrimp ..... 9.95
鍋巴蝦 72. Shrimp with Sizzling Rice Platter ..... 9.95
雪豆蝦 73. Shrimp with Snow Peas ..... 9.95
干燒蝦 74. Shrimp with Chili Sauce ..... 9.95
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生炒魚片 76. Sautéed Sliced Fish ..... 9.45
酸甜魚片 77. Mandarin Sweet & Sour Fish Fillet ..... 9.45

## EGG FOO YOUNG & CHOP SUEY

叉燒芙蓉 78. B-B-Q Pork Egg Foo Young ..... 5.45
各式芙蓉 79. Egg Foo Young with Beef or Chicken or Vegetablea . 5.45
蝦芙蓉 80. Shrimp Egg Foo Young ..... 6.25
各式雜碎 81. Shop Suey with Chicken or Beef or Pork ..... 5.45
蝦雜碎 82. Chop Suey with Shrimp ..... 6.25

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豬肉炒麵 83. Pork Chow Mein ..... 5.45
牛肉炒麵 84. Beef Chow Mein ..... 5.45
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蝦仁炒飯 92. Shrimp Fried Rice ..... 5.45
白飯 93. Plain Steamed Rice (Each Bowl) ..... 0.70

## DESSERTS & BEVERAGE

荔枝 Lychee Fruits ..... 1.25
菠蘿片 Pineapple Chunks ..... 1.25
汽水 Soda ..... 1.00
酒 House White Wine or Red Wine ..... 2.50
啤酒 Beer ..... Domestics 2.50
..... Import 2.75

MENU
FLAVORS OF CALIFORNIA
August 15, 1985

Appetizers

Har Gau - Minced prawns, a touch of pork, bamboo shoots, and water chestnuts wrapped in a dough of wheat starch and tapioca flour.

Vegetarian Oysters - California "finger" Eggplant, sliced Vidalia onions with pickled ginger, battered and deep-fried.

Dinner

Melon With Sliced Chicken - Chicken breasts, sliced Canteloupe, sliced Honeydew, snow peas, scallions, and Garlic. Stir-fried.

Duck With Pistachio Nuts - Diced roast duck, sweet red peppers, stringbeans, California celery, bamboo shoots, water chestnuts, scallions, California Pistachios, and a touch of Garlic.

Beef Satay - Cubed Beef, marinated in Honey, soy sauce and curry. Broiled.

Lettuce With Oyster Sauce - California Iceberg Lettuce, stir-fried in oyster sauce with ginger.

Almond Rice In Lotus Leaves - California short grain Rice, steamed with Chinese sausage, Chinese mushrooms, dried shrimp, water chestnuts, and scallions; packed in lotus leaves and steamed with whole California Almonds.

Steamed Sea Bass - California Sea Bass, steamed with shredded ginger and scallions.

Dessert

Fried Ice Cream - Fried ice cream with sliced California Almonds.

Notes:

Menu and recipes created by - Eileen Yin-Fei Lo

Prepared tonight by the chefs of Shun Lee Palace - David Lin and Ruing Ping Lin

All recipes are copyright, Eileen Yin-Fei Lo
Credit Har Gau to "The Dim Sum Book: Classic Recipes From the Chinese Teahouse" (Crown Publishers)

Credit Vegetarian Oysters, Beef Satay, Fried Ice Cream to "The Chinese Banquet Cookbook" (Crown Publishers)

All other recipes created specifically for the Wine Institute / Winegrowers of California "Flavors of California" dinner.

# HAR GAU

(Shrimp Dumplings)

Har Gau is the most famous dim sum in Canton. It is light and delicate and favored by young and old. Chinese children regard har gau with the same reverence that American children give to hamburgers, and in the teahouse it is always the dim sum that is first to sell out.

2 1/2 tablespoons fresh pork fat, either bought packaged or trimmed from a fresh ham or pork chops.
3/4 lb. shrimp, shelled, deveined, washed, dried, and chopped
1 teaspoon salt
1 1/2 teaspoons sugar
1/2 egg white, beaten
1 1/2 tablespoons tapioca flour
2 teaspoons oyster sauce
1 teaspoon sesame oil
Pinch of white pepper
1/3 cup water chestnuts, chopped
1/3 cup white portion of scallions, finely chopped
1/4 cup bamboo shoots, chopped
1 recipe Wheat Starch-Tapioca Flour Dough (see following recipe)

1. Drop pork fat into 1 1/2 cups boiling water and boil until it cooks fully and becomes translucent. Remove from the water, place in a bowl, run cold water over it, and let stand for several minutes. Remove from the water, dry with paper towels, and chop into small pieces.

2. Place the shrimp in the bowl of an electric mixer. Start the motor on slow speed and add, mixing thoroughly between each addition, the salt, sugar, eggwhite, tapioca flour, oyster sauce, sesame oil, and white pepper. Scrape down the sides of the bowl with a rubber spatula whenever necessary.

3. Add the cooked pork fat, water chestnuts, scallions, and bamboo shoots. Combine evenly and thoroughly.

4. Remove the mixture from the mixing bowl and place in a shallow bowl or dish and refrigerate for 4 hours, or place in the freezer for 25 minutes.

5. Using Wheat Starch-Tapioca Flour Dough skins, form the dumplings. Working quickly so that the skins do not dry out, place 1/2 teaspoon of the shrimp mixture into the center of each skin. Fold the skin in half, forming a crescent or half-moon shape.

(cont'd)

6. Hold the crescent securely in your left hand, and begin to form pleats along one side with the fingers of your right hand. Continue to form small pleats along one side until the dumpling is completely closed.

7. Press the top edge of the dumpling between your thumb and index finger to seal it tightly. Tap the sealed edge lightly with your knuckle to give the dumpling its final shape. As the dumplings are completed, set them aside on an oiled baking sheet.

8. Steam the dumplings in a covered bamboo steamer, oiled or lined with cheesecloth, over 5 cups boiling water in a wok for 5 to 7 minutes. Serve immediately.

Yield: 70 - 80 dumplings

Note:

Cooked Har Gau can be frozen for future use. They keep for at least 3 months when piled neatly and wrapped in a double layer of plastic wrap and then in foil. To reheat, defrost, then steam for 3 to 5 minutes.

WHEAT STARCH-TAPIOCA FLOUR DOUGH

This dough, based on a combination of wheat starch and tapioca flour, is one of the most traditional doughs used in dim sum preparation. The small individual pieces of dough, when formed into thin dim sum wrappings, are called pei, meaning skins.

2 cups wheat starch
1 cup tapioca flour
1/2 teaspoon salt
1 3/4 cups boiling water
3 teaspoons lard
1/2 teaspoon sesame oil

1. In the bowl of an electric mixer, place the wheat starch, the tapioca flour, and the salt. Start the mixer on slow speed, and as the dough hook rotates, add boiling water, scraping down the sides of the bowl with a rubber spatula if necessary. (If an electric mixer is unavailable, hand mix in the same order, pouring boiling water with one hand while mixing with a wooden spoon with the other hand.)

2. Add the lard and the sesame oil and mix together thoroughly, continuing to scrape down the sides of the bowl with a rubber spatula whenever necessary. If dough is too dry, add 1 teaspoon water.

3. Continue to mix until a ball of dough forms. Remove from the bowl, knead a few times, divide into four equal pieces, and place each piece in a plastic bag to retain moisture until ready to use.

To form the skins:

1. Before working with the dough, oil the work surface. Soak a paper towel in oil and repeatedly rub a cleaver across the folded towel so that the cleaver blade is slightly oiled.

2. Roll each of the dough pieces into a sausage-shape about 12 inches long and 1 inch in diameter. Cut into 1/2-inch discs. Roll each disc into a small ball, then press down on the work surface with the palm of your hand.

3. Press flat with the broad side of the cleaver to form the skin, 3 inches in diameter and about 1/16 of an inch thick. If the skin is too thick, roll out gently with an oiled rolling pin. Lift the skin off the work surface with the sharp edge of the cleaver and place on an oiled baking sheet. Work as quickly as possible to prevent the dough from drying out.

Yield: 80 skins

(cont'd)

Note: Dough can be set aside for a few hours, or overnight in cold weather. It must remain at room temperature. It cannot be refrigerated or frozen.

If your electric mixer does not have a dough hook, you must mix the dough by hand. You cannot use a hand mixer with beaters.

# JAI HO SEE

(Vegetarian Oysters)

This is a recipe I learned at the Taoist monastery, Ching Chung Koon, in Hong Kong. In vegetarian cookery, practiced best these days in Buddhist and Taoist temples, the idea is to deceive deliciously. In this case, the "oyster" should look like an oyster but should surprise and delight the tongue with a wholly different taste.

2 small Chinese eggplants, washed, dried, end slices discarded
3 tablespoons ginger pickle, shredded
1/4 medium onion, sliced thinly
4 cups fresh peanut oil

The batter:

1 1/2 cups high-gluten flour
2 teaspoons baking powder
10 ounces cold water
2 tablespoons fresh peanut oil

1. Slice eggplants diagonally at 1/8-inch intervals. Cut the first slice all the way through, then the next about three quarters of the way through, then cut the next slice all the way through to create sandwich pockets. Continue to slice in this manner until all of the eggplant is used. There should be 20 pockets.

2. To make the batter, place the flour in a bowl with the baking powder. Add the water gradually, stirring until smooth. Add the peanut oil and blend in until the batter is even and smooth. Set aside.

3. Place 5 to 6 pieces of shredded ginger pickle and an equal amount of sliced onion into each eggplant pocket. Repeat until all eggplant pockets are filled.

4. Heat the peanut oil in a wok to 350°F. Holding tightly with chopsticks or tongs, dip each "oyster" into the batter to coat well, then drop into the hot oil, 4 or 5 "oysters" at a time.

5. As soon as the "oysters" are in the oil, turn off the heat. When they are brown on one side, turn them over and turn heat on again to maintain the oil at a temperature of 325° to 350°F. Fry the eggplant pockets until golden brown. Remove them with a strainer, drain very briefly on paper towels and serve immediately.

Yield: 20 "oysters"

# MUT GUA GAI PIN

(Honeydew Melon with Sliced Chicken)

Although this recipe contains both honeydew and cantaloupe, the Cantonese call both melons by the same name, Mut Gua. Thus honeydew means both melons in this context. For this recipe the melons should be ripe and sweet but very firm. Use the center sweet portion only.

1/2 pound chicken cutlets, membranes and fat removed, cut into slices 2 inches by 1/4-inch (cut across the grain)
3 tablespoons peanut oil
1/4 teaspoon salt
1/2 cup snow peas, strings removed, washed and dried. Each pod cut diagonally into three pieces
1/3 cup scallions, white portion only, cut into 1/2-inch sections
1 1/4 cups loosely packed honeydew melon, cut into slices 1 inch by 1/4-inch
1 1/4 cups loosely packed cantaloupe melon, cut as above
3 teaspoons minced garlic

To make the marinade for the chicken:

3/4 teaspoon grated ginger mixed with 1 1/2 teaspoon white wine
2 teaspoons oyster sauce
1 teaspoon light soy sauce
1 teaspoon sesame oil
1/2 teaspoon salt
3/4 teaspoon sugar
2 teaspoons cornstarch
Pinch of white pepper

1. Combine the ingredients for the marinade in a mixing bowl, add the chicken, stir well and let stand for one hour.

2. Heat wok over high flame for 40 seconds to one minute. Add 1 tablespoon peanut oil. Use a spatula to coat the sides of the wok. Add the salt. When a wisp of white smoke appears, add the snow peas and scallions. Mix until the snow peas turn bright green, about a minute. Add the melons and stir-fry for about one minute. Remove ingredients from the wok and reserve.

3. Clean the wok and spatula. Reheat the wok over high flame. Add the remaining peanut oil and coat the sides of the wok with the spatula. When a wisp of white smoke appears, add the garlic. When it turns light brown, add the chicken and spread it in a thin layer. Cook for 1 minute. Turn over and mix. When chicken turns white, add the reserved melons and vegetables. Stir all the ingredients together until well mixed and hot. Remove from the wok and serve immediately.

Yield: 6 servings

# OP YUK BOON HOI SUM GUOR

(Duck with Pistachio Nuts)

The Cantonese word for pistachios, hoi sum guor, translates into "open heart nut." The words hoi sum mean happy -- all of which mean good things for this mixed dish based on roast duck.

2 1/2 tablespoons peanut oil
1/2 teaspoon salt
2 teaspoons minced ginger
3/4 cup sweet red peppers, cut into 1/2-inch cubes
1/2 cup celery, cut into 1/2-inch cubes
3/4 cup string beans, washed, ends removed, and cut into 1/2-inch pieces
1/4 cup bamboo shoots, cut into 1/2-inch cubes
1/4 cup scallions, white portions only, cut into 1/2-inch pieces
2 fresh water chestnuts, peeled, washed, dried and cut into 1/4-inch cubes
2 teaspoons minced garlic
1 cup roast duck meat, cut into 1/2-inch cubes (see roast duck recipe)
1/2 cup pistachios, shelled with the inner skin left on

To make the sauce, mix in a bowl:

3/4 teaspoon light soy sauce
3/4 teaspoon sesame oil
1/4 teaspoon salt
1/2 teaspoon sugar
2 teaspoons cornstarch
Pinch of white pepper
3 tablespoons chicken broth

1. Combine all the ingredients for the sauce and set aside.

2. Heat a wok over a high flame for 45 seconds. Add 1 1/2 tablespoons of peanut oil. Using a spatula, coat the wok. When a wisp of white smoke appears, add the salt and ginger. When the ginger turns light brown, add all the vegetables except the garlic and the nuts. Stir fry for 1 1/2 to 2 minutes or until the string beans turn bright green. Remove the ingredients from the wok and reserve. Clean the wok and spatula.

3. Reheat the wok over high flame. Add the remaining peanut oil and coat the wok. When the smoke appears, stir in the minced garlic. When the garlic turns light brown, add the duck meat. Stir-fry for 1 1/2 minutes, or until duck meat is hot. Put the vegetables back into the wok along with the pistachios.

4. Mix all ingredients and cook for about 1 1/2 minutes. Make a well in the center of the mixture, stir the sauce and pour it into the well. Mix thoroughly. Stir and cook for a few seconds until cause thickens. Remove and serve immediately.

Yield: 6 servings

# ROAST DUCK CHINESE STYLE

1 Petaluma duck, freshly killed, 4 to 5 pounds
3 tablespoons white wine
1 tablespoon salt
1 tablespoon sugar
3/4 teaspoon white pepper
1 slice fresh ginger, 1-inch thick, slightly smashed
2 scallions, halved
1 1/2 teaspoons chopped coriander
1 piece star anise
1 cinnamon stick (about 3 inches long)

1. Preheat oven to 400° for 20 minutes.

2. Wash the duck thoroughly, removing all membranes. Drain well.

3. Rub the body of the duck and the cavity with white wine. Sprinkle salt over outside and cavity and rub it in. Repeat with the sugar. Sprinkle the white pepper in the cavity. Place the smashed ginger inside the duck along with the scallions, coriander, star anise and cinnamon.

4. Line a shallow baking pan with heavy duty foil. Place the duck on a roasting rack, breast side up, and put it in the oven. Roast for 15 minutes, turn over, and cook another 15 minutes. Turn the duck again, breast side up, and pierce the skin with a fork all over. Roast for 20 to 30 minutes or until cooked. Remove duck from the oven and let it cool completely.

5. Cut off enough meat from the breast and the thigh to make one cup of diced meat. Reserve the rest.

Yield: 6 servings

SAH DEH NGAU YUK

(Beef Satay)

This preparation made its way to China from Singapore and Malaysia. The Cantonese are particularly fond of the beef with its strong curry flavor.

1/2 cup dark soy sauce
2 1/4 tablespoons curry powder
1/4 teaspoon salt
Pinch of white pepper
5 1/2 tablespoons honey
2 pounds flank steak, cut into 1-inch cubes
3 to 4 tablespoons peanut oil

1. Mix 2 1/2 tablespoons dark soy sauce with the curry powder. Set aside.

2. Place salt, white pepper and honey in a large bowl. Add 1/4 cup dark soy sauce, stir, and add curry mixture. Pour in the remaining dark soy sauce and mix well.

3. Place beef cubes in the curry-soy mixture. Marinate for at least 8 hours, preferably overnight, refrigerated.

4. Cover the bottom of a shallow frying pan with the peanut oil. Brown the beef cubes for 1 minute on each side until they become light brown. Remove the meat to a baking pan and lay the cubes in a single layer. Pour the pan juices over it. The marinade may be added as well to make more sauce.

5. Place the baking pan under a preheated broiler for 3 to 7 minutes according to your meat preference - rare, medium, well done. Serve immediately.

Note: Beef satay can be prepared ahead of time and reheated in the oven. It can be frozen; before reheating, defrost and bring to room temperature.

Yield: 6 servings

# HO YAU SAHNG CHOI

(Lettuce with Oyster Sauce)

1 pound iceberg lettuce leaves
8 cups cold water
1/2 teaspoon baking soda
2 tablespoons peanut oil
1 teaspoon minced ginger

To make the sauce:

1 1/2 tablespoons oyster sauce
1 teaspoon sesame oil
1 1/2 teaspoons double dark soy sauce
3/4 teaspoon sugar
1 1/2 tablespoons cornstarch
Pinch white pepper
1/2 cup chicken broth

1. Combine all the ingredients for the sauce in a mixing bowl and set aside.

2. Only the light green leaves of the lettuce are used for this dish. Discard the outer dark green leaves as they are usually old and will be tough. Separate the light green leaves individually until you reach those that are white. Do not use white leaves or any of the heart of the lettuce. A two-pound head should yield enough leaves to weigh a pound. Wash leaves several times, break each into three pieces with your hands. Drain.

3. Place the water in a large pot with the baking soda. Bring to a boil. Drop the leaves in the water. Turn them to make sure all are immersed. Cook for 1 minute, until lettuce softens. Place the pot under cold running water to cool. Drain. Loosen the leaves with chopsticks and dry them thoroughly. Reserve.

4. Heat a wok over high flame for 40 seconds then add the peanut oil. Using a spatula, coat the wok. When a wisp of white smoke appears, add the ginger. When it turns lightly brown, add the lettuce leaves and stir. Cook for 1 to 1 1/2 minutes. Make a well in the center, mix the sauce and pour it into the well. Stir and cook until the sauce thickens and turns brown. Remove and serve immediately.

Yield: 6 servings

LIN BAU HUNG YUN FAN

(Almond Rice in Lotus Leaves)

2 cups California short grain rice
6 Chinese sausages
1/2 cup whole blanched almonds (skinless)
1 tablespoon peanut oil
2 cloves garlic, minced
1/4 cup dried shrimp, soaked 1/2 hour in hot water, then cut into 1/4-inch pieces
6 Chinese mushrooms, soaked 1/2 hour in hot water, stems removed, cut into 1/4-inch pieces
4 fresh water chestnuts, peeled, washed, dried and cut into 1/4-inch cubes
2 scallions, both ends trimmed, washed, dried and cut into 1/4-inch pieces
1 1/2 tablespoons oyster sauce
1 tablespoon sesame oil
1 1/2 teaspoons double-dark soy sauce
1 1/2 teaspoons light soy sauce
1 1/2 teaspoons sugar
1/2 teaspoon salt
pinch white pepper
2 whole lotus leaves, soaked in hot water for 1/2 hour

1. Wash the rice three times in cold water, rubbing it between your hands. Drain well. Place in a 9-inch diameter cake pan and add two cups cold water. Wash the Chinese sausages and place them on top of the rice. Place the cake pan with the rice and sausages in a bamboo steamer, or on a rack, over 5 cups of boiling water in a wok. Cover and steam for 30 to 40 minutes, adding more boiling water to the wok as necessary. When the rice and the sausages are cooked, turn off heat and allow to remain in the steamer.

2. Place the almonds in a small saucepan with 2 cups of water. Bring to a boil, lower the heat, and cook, partially covered, for 30 minutes. Drain and reserve.

3. Remove the sausages from the rice and cut into 1/2-inch dice. Reserve.

4. Heat the wok over a high flame, add the peanut oil, and, using a spatula, coat the sides of the wok with the oil. Add the minced garlic and cook, stirring, until it turns light brown. Add the shrimp and mushrooms and stir for 1 to 1 1/2 minutes. Reserve.

5. When the rice is at room temperature, place in a large mixing bowl. Add the sausages, shrimp and mushroom mixture, almonds, water chestnuts, scallions, oyster sauce, sesame oil, soy sauces, sugar, salt and pepper. Mix thoroughly and set aside.

(cont'd.)

6. Remove the lotus leaves from the water, drain and wipe dry. Spread the first leaf out on a large work space, smooth side up. Place the second leaf on top of the first one, positioning them so that no holes can be seen. Mound the rice mixture in the center. Form a bundle by folding the leaves over to cover the rice on all four sides.

7. Place the bundle, folded side down, in a steamer (or in a cake pan on a rack) over 5 cups of boiling water in a wok. Cover and steam for 30 minutes. Transfer to a serving dish. Cut a round hole out of the top of the bundle with a pair of scissors, and scoop out rice to serve.

Yield: 6 servings

Note: If lotus leaves are unavailable, follow recipe through step 5, keeping rice warm instead of allowing it to cool. Serve immediately after the ingredients are combined.

Note: The recipe may be made 1 day in advance. Keep refrigerated, then allow to come to room temperature before steaming.

CHING JING SEH BON

(Steamed Sea Bass)

This epitomizes the essence of Cantonese food, simplicity and freshness. Steaming a fish, any fish, is the favorite method of preparation in Canton.

One 2 1/2-pound whole sea bass, cleaned thoroughly, intestines and extra fat removed, washed inside and out, and dried well. (Flounder, striped bass, or red snapper may be substituted.)
2 tablespoons boiled peanut oil (see note)
3 scallions, washed, dried, both ends discarded, finely sliced

The marinade:

1 teaspoon salt
1 1/2 teaspoons sesame oil
2 tablespoons thin soy sauce
1 tablespoon white wine
4 large slices of fresh ginger, peeled and finely sliced

1. Combine all the ingredients for the marinade and coat the fish with the mixture inside and out. Place in a steamproof dish (see note) and marinate for 2 hours.

2. Place two sets of chopsticks, or a baking rack, in the wok over 4 to 5 cups water. Water should not touch the chopsticks or the rack.

3. Bring the water to a boil and place the dish with the fish on the chopsticks or rack. (If fish is too large it may be cut in half, though it is esthetically preferable to keep it whole). Cover the wok and steam the fish for 25 to 45 minutes, or until a chopstick can be inserted easily into the flesh.

4. Remove the fish from the wok and pour 2 tablespoons of boiled peanut oil over it.

5. Sprinkle sliced scallions over the fish and serve immediately.

Yield: 6 servings

Note: Boiled peanut oil removes the fish smell from the dish and adds a nice aroma. To prepare the oil, heat it in a wok until wisps of white smoke can be seen, than remove from heat. Boiled peanut oil may be prepared in advance. If kept in a closed jar, it will last for 2 to 3 weeks.

(cont'd)

Note: To "steamproof" a porcelain or Pyrex dish so that it will not crack in cooking, place a cake rack in a wok filled with 6 cups cold water. Pile dishes to be steamproofed on the rack, and add cold water to completely cover them. Cover the wok and bring the water to a boil. Boil for 10 minutes, turn off heat, and allow the water to cool to room temperature. The dishes are now steamproof and can be placed in steamers without danger of cracking.

# JAR SEUT GOH

(Fried Ice Cream)

People are often startled to hear that there is ice cream in China, but in fact ice cream, a Western import, has been part of the menus of Canton, Hong Kong, and Shanghai for some time. If you'd like a treat, stop in at the Tah Dah Restaurant in Nanking Road in Shanghai and try one of their ice cream sodas.

6 cups (or more) fresh peanut oil
1 package (about 10 ounces) sliced raw almonds
10 scoops of vanilla ice cream (kept in freezer until step 3)

1. Place 10 dessert bowls in the freezer to chill.

2. Heat the wok over high heat. Pour in 4 cups peanut oil. When a wisp of white smoke appears, place the almonds in a strainer and lower it into the oil. Fry for 10 seconds. Remove from the oil and allow the almonds to drain and cool. Strain the oil and reserve.

3. Spread the almonds on a platter. Remove the ice cream scoops from the freezer. One by one, roll each scoop of ice cream in the almonds until completely coated. Mold the ice cream ball with your hands, pressing the nuts into it gently. Place them in the freezer as you go along. Repeat with the remaining ice cream scoops. Freeze for at least 24 hours until rock hard.

4. Heat the wok over high heat and add the reserved oil plus 2 (or more) additional cups so that the ice cream balls will be covered. Heat the oil until a wisp of white smoke appears. One by one, place each ball in a strainer and lower into the oil for 8 to 10 seconds. Remove, place in the dessert bowls that have been chilled in the freezer, and serve immediately.

Yield: 10 servings

## 預訂精選介紹

## CHEF'S RECOMMENDATION (ORDER IN ADVANCE)

| | | |
|---|---|---|
| 金華火腿炖大鮑翅 | Double-Boiled Superior Shark's Fin Soup with Ham & Chicken | 每位 (per person) $35.00 |
| 滾燒送你佛跳牆（五位用） | Double-Boiled Superior Shark's Fin Soup with Abalone, Sea Cucumber, Fishmaw & Chicken | (for 5 persons) $165.00 |
| 脆皮糯米鞋 | Crispy Chicken Stuffed with Sticky Rice | (whole) $38.00 |
| 正式鹽焗鞋 | Traditional Salt Baked Chicken | (whole) $28.00 |
| 柱甫扣大鴨 | Braised Duck Stuffed with Dried Scallops | (whole) $45.00 |
| 梅子芋頭扣鴨 | Braised Duck with Taro & Plum Sauce *Served in clay pot.* | (whole) $32.00 |
| 翡翠八寶鴨 | Braised Duck Stuffed w/Sticky Rice | $45.00 |
| 乳鴿兩食 | Squab Cook in Two Ways *1) Roast squab legs & wings. 2) Sauteed squab meat with mango.* | (whole) $20.00 |
| 香滷玉蕈雲 | Shredded Duck Meat, Jelly Fish & Fresh Fruit Salad | (half) $22.00 (whole) $40.00 |
| 龍蝦鮮菓沙律 | Lobster & Fresh Fruit Salad | (for 6 persons) $32.00 |
| 潮洲冰蟹 | Cold Crab | $26.00 |
| 荷香糯米蟹 | Steamed Crab with Sticky Rice Wrapped in Lotus Leaf | $30.00 |

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小點 A：$2.40　中點 B：$3.00　大點 C：$3.80
特點 D：$5.00　廚點 SP：$5.50

1 蝦餃(中)
Shrimp Dumpling (Har-Gau) (B)

2 燒賣(小)
Shrimp & Pork Dumpling (Siu Mai) (A)

3 鮮蝦粉葉(中)
Steamed Shrimp & Meat Dumpling (B)

4 帶子餃(大)
Scallop Dumpling (C)

5 菠菜香餃(中)
Spinach & Mushroom Dumpling (B)

6. 瑤柱蓮苗餃(中)
Dried Scallop & Pea Sprout Dumpling (B)

7. 蒸又燒飽(小)
Steamed BBQ Pork Bun (A)

8 上海小籠飽(中)
Steamed Minced Pork Dumpling Shanghai Style (B)

9 豉汁蒸鳳爪(小)
Steamed Chicken Feet in Black Bean Sauce (A)

10. 山竹牛肉(小)
Steamed Beef Ball (A)

11 豉汁蒸排骨(小)
Steamed Spare Ribs in Black Bean Sauce (A)

12. 荷葉珍珠雞(大)
Steamed Sticky Rice Wrapped in Lotus Leaf (C)

13. 鮮竹卷(中)
Steamed Pork & Bean Curd Skin Roll (B)

14. 沙茶齋竹卷(中)
Bean Curd Sheet Roll w/Vermicelli in Satay Sauce (B)

15 蒸米糍丸(中)
Shrimp Roll w/Corn (B)

16 生炒糯米飯(中)
Pan Fried Sticky Rice w/Preserved Sausage (B)

17 潮州粉葉(中)
Steamed Shrimp & Meat Dumpling Chao Chow Style (B)

18 蔥葱牛柏葉(中)
Steamed Tripe w/Ginger & Green Onion (B)

星期美點
WEEKEND SPECIAL

19 糊漢齋鴨掌(中)
Steamed Duck Web w/Mixed Vegetable (B)

20 生煎包(中)
Pan Fried Minced Pork Bun (B)

21. 北菇鷄花粽(特)
Steamed Chicken, Fish bow & Mushroom (D)

22 瑤柱北菇雞飽仔(中)
Steamed Chicken & Mushroom Bun (B)

23. 焗咖喱牛肉酥(中)
Baked Curry Beef Pastry (B)

24. 焗又燒酥(中)
Baked BBQ Pork Pastry (B)

25. 焗又燒飽(中)
Baked BBQ Pork Bun (B)

26 蛋菓芋角(中)
Deep Fried Taro & Meat Dumpling (B)

27. 鹹水角(小)
Deep Fried Meat Dumpling (A)

28 煎蘿蔔糕(中)
Pan Fried Turnip Cake (B)

29 煎韮菜果(大)
Pan Fried Chinese Chives & Meat Dumpling (C)

30. 炸韮菜酥(大)
Deep Fried Chinese Chives & Meat Pastry (C)

31 煎鮮蝦腐皮卷(特)
Deep Fried Shrimp & Bean Curd Skin Roll (D)

32. 沙律汁蝦角(特)
Deep Fried Shrimp Dumpling Served w/Mayonnaise (D)

33. 芋絲齋春卷(小)
Vegetarian Spring Roll (A)

34 素菜飽(中)
Steamed Vegetarian Bun (A)

星期美點
WEEKEND SPECIAL

35 雪菜鴨絲粉卷(大)
Steamed Duck Meat Roll w/Preserved Vegetable (C)

36 京都鍋貼飽(大)
Peking Style Pan Fried Meat Bun (C)

37 鮮蝦腸粉(大)
Rice Noodle Roll w/Shrimp (C)

38 牛肉腸粉(大)
Rice Noodle Roll w/Beef (C)

39 叉燒腸粉(大)
Rice Noodle Roll w/BBQ Pork (C)

40 帶子腸粉(大)
Rice Noodle Roll w/Scallop (C)

41. 排骨蒸腸粉(中)
Spare Ribs & Rice Noodle Roll (B)

42 腿芽香菇榨菜腸粉(特)
Rice Noodle Roll w/Diced Ham & Preserved Vegetable (D)

樓號：

43. 齋飽魚魚蛋(廚)
Fried Gluten & Fish Ball (SP)

44. 咖喱魷魚(特)
Curry Squid (D)

45 柱侯牛雜(特)
Braised Beef Tripe (D)

46. 白灼牛柏葉(廚)
Pan-Boiled Beef Tripe (SP)

47 灼韮菜雲吞(廚)
Steamed Meat & Chives Won Ton (SP)

48 蠔油菌遮(廚)
Pre-Boiled Chinese Broccoli w/Oyster Sauce (SP)

49. 皮蛋瘦肉粥(特)
Pork & Preserved Duck Egg Congee (D)

50 生煎窩貼(中)
Pot Sticker (B)

51 煎釀青椒(中)
Pan Fried Stuffed Green Bell Pepper (B)

52. 黃金炸釀頭(中)
Deep Fried Golden Bun (B)

53. XO 醬煎腸粉(廚)
Pan Fried Rice Noodle Roll Served w/XO Chili Sauce (SP)

54. XO 醬菜脯炒蘿蔔糕(大)
Sautéed Turnip Cake w/XO Chili Sauce (C)

55. 豬腳薑醋(廚)
Ginger, Egg & Pig's Feet in Sweet Vinegar (SP)

特別推介，即叫即做　SPECIAL RECOMMENDATION

56. 魚翅湯餃(廚)
(需時 20 分鐘，請提早落單)
Steamed Shark's Fin & Meat Dumpling in Supreme Broth (SP)
(Cook Time: 20 Mins)

57. 鮮竹卷炸兩(廚)
Rice Noodle Roll w/Deep Fried Bean Curd Roll (SP)

58 港式炸兩(廚)
Rice Noodle Roll w/Flour Crisp (SP)

廚點精選
CHEF'S SPECIAL　$5.50

59 椒鹽雞翼
Deep Fried Chicken Wing w/Spicy Salt

60 椒鹽中蝦
Deep Fried Shrimp w/Spicy Salt

61. 椒鹽鱈魚
Deep Fried Black Cod w/Spicy Salt

62 椒鹽鮮魷
Deep Fried Squid w/Spicy Salt

63. 椒鹽豆腐粒
Deep Fried Tofu Cubes w/Spicy Salt

64. 豉汁炒蜆
Sautéed Clam in Black Bean Sauce

65. 豉汁煎釀磨菇
Pan Fried Stuffed Mushrooms in Black Bean Sauce

66 百花炸釀蟹鉗(2 隻)
Deep Fried Stuffed Crab Claw (2 Pcs)

67. 煎釀茄子
Pan Fried Stuffed Egg Plant

$7.50

68 蒜漢齋腸粉
Rice Noodle Roll w/Braised Assorted Vegetables

69 腸粉皇
Assorted Rice Noodle Rolls (Beef, Shrimp & BBQ Pork)

70. 生滾黃毛雞粥($6.50)
Cantian Chicken Congee ($6.50)

71. 生滾魚滑粥(廚)
Fish Ball Congee (SP)

72. 生滾雙丸粥(廚)
Meat Ball Congee (SP)

73. 生滾香菇牛筋粥(廚)
Minced Beef & Cilantro Congee (SP)

燒烤面味
BBQ SELECTION　$5.50

74 蜜汁又燒
BBQ Pork

75 蜜味燒排骨
BBQ Spare Ribs

76 花雕醉雞
Chicken in Wine Sauce

77. 排燒烧鴨
Roast Duck

78 鳳城鴨舌
Marinated Duck Tongue

79 泰式豬頸肉
Thai Style Roast Pork

80. 脆皮烧肠仔
Crispy Roast Pork

81 南水鴨翼
Marinated Duck Wing

82 南水鴨腎
Marinated Duck Gizzards

83 南水豆腐鵝掌
Marinated Tofu & Goose Web

84 南水牛腩
Marinated Beef Shank

85. 白雲鳳爪
Cold Chicken Feet Served w/Special Sauce

86. 佛山燒蹄
Cold Pig's Shank Served w/Special Sauce

87. 麻辣海蜇
Jelly Fish in Chili Bean Sauce

88 豉油豆雞翼
Chicken Wing Marinated in Supreme Soy Sauce

89 豉油皇鴨下巴
Duck's Jaw Marinated in Supreme Soy Sauce

90 花雕素鵝
Layered Bean Curd Sheet in Special Sauce

91. 日式海草
Seaweed

92 迷你八爪魚
Japanese Mini Octopus

各式甜品
DESSERT

93 千層糕(中)
Steamed Layered Egg Custard Cake (B)

94 蒸馬拉糕(中)
Steamed Sponge Cake (B)

95 蒸奶皇飽(中)
Steamed Egg Custard Bun (B)

96 蛋撻仔(中)
Egg Custard Tart (B)

97 焗菠蘿奶皇飽(中)
Baked Egg Custard Bun (B)

98 炸芝麻球(中)
Deep Fried Sesame Ball (B)

99 炸奶皇飽(中)
Deep fried Egg Custard Bun (B)

100. 椰汁糕(中)
Coconut Custard (B)

101 糖沙湯丸(中)
Sweet Glutinous Rice Dumpling w/Black Sesame Paste (B)

102. 香芒布甸(中)
Mango Pudding (B)

103. 圓肉杞子糕(中)
Longan & Kei Gee Custard (B)

104 龜苓糕(中)
Cheese Herbs Jello (B)

105 山水豆腐花(小)
Soft Tofu served w/Syrup (A)

106 凍滑芝麻糊(小)
Sweet Ground Black Sesame Seed Soup (A)

107. 雪耳木瓜糖水(小)
Sweet Papaya & White Fungus Soup (A)

星期美點
WEEKEND SPECIAL

108. 椰燒糯米糍(中)
Coconut & Glutinous Rice Cake (B)

109. 秘製沙翁(中)
Egg Puff (B)

110. 豆沙軟餅(中)
Pan Fried Red Bean Paste Cake (B)

豉椒甜玉米條
*40. Sweet Corns in Chili and Black Bean Sauce ..... 5.75

清炒鮮蔬
41. Assorted Fresh Vegetables *(Steamed or Sautéed)* ..... 6.25

魚香茄子
*42. Egg Plants Fried with Chili ..... 5.25

醬爆四季豆
*43. String Beans with Hot Bean Sauce ..... 5.25

紅燒津白
44. Pan Fried Cabbage ..... 4.75

奶油津白
45. Cabbage in Cream Sauce ..... 4.75

豉椒釀茄椒茄子
46. Stuffed Egg Plant and Bell Pepper with Black Bean Sauce ..... 6.95

鮮橘蜜鴨
47. Lemon Duck *(Tofu)* ..... 7.25

羅漢扒鴨
48. Stuffed Vegetable Duck ..... 13.95

乾椒牛肉絲
*49. Pepper Steak *(Tofu)* ..... 6.25

吉列芋魚
50. Mashed Taro Fish with Mixed Vegetable ..... 7.50

## Rice & Noodles

什錦炒飯
51. Subgum Fried Rice ..... 4.25

什錦炒黃飯
52. Subgum Fried Brown Rice ..... 5.50

干燒伊麵
53. Braised Noodles with Shredded Mushroom ..... 5.75

羅漢伊麵
54. Braised Noodles with Mixed Vegetables ..... 6.95

三絲炒麵
55. Pan Fried Shredded Mix Vegi with Noodles ..... 6.25

羅漢炒麵
56. Pan Fried Lo Hon with Noodles *(Mushroom, Veg(, Fungus)* ..... 6.50

白飯
57. Steamed White Rice ..... 0.50

黃飯
58. Steamed Brown Rice ..... 1.00

## Desserts

金桃甜露
59. Walnut Soup *(For 4)* ..... 3.95

椰汁雪耳露
60. White Fungus and Coconut Soup *(For 4)* ..... 3.95

炸馬蹄條
61. Deep Fried Water Chestnut Cake ..... 3.50

酥炸香蕉
62. Banana Fritters ..... 3.50

## Beverages

63. Soft Drink ..... 0.80

64. Herb Tea ..... 1.00

65. Fresh Carrot Juice ..... 1.75

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*During the Tang's when the emperor was the absolute ruler of China and before he performed the sacrificial rite of the annual prayer for the prosperity of his country, he took a fasting ceremonial bath and among other things he ate nothing but vegetable and vegetable derivatives for 49 Days. Take chef of the imperial kitchen would prepare a delicious vegetarian meal tasty enough to please the palate of the emperor. Since then the art of cooking and the skill in turning the insipidity of growing to palatable cuisine have been greatly improved and today, one may expect to see the Sunny table a display of a great variety of vegetarian dishes some of which may be called the duck, chicken, wood, fish, meat, yellow green shark's fin, City cuisine. All these are prepared with vegetable or products. So why not come to our restaurant and try some of the delicacies which were once prepared for the emperors of China.*

RADIO NARC
Vincent Dito
: BEST CHINESE RESTAURANT

GOURMET MAGAZINE
Caroline Pierce
: IN ALL VEGETABLE DISHES WHERE AS ARTIFICIAL CHINESE THE WORLD IMITATED BY VEGETARIANS

HERALD EXAMINER
Rosemary Wright
: CHINESE CUISINE VEGETARIAN STYLE A NEW CONCEPT IN DINING

RADIO MIX
Paul Wallach
: WORLDS GREATEST VEGETARIAN RESTAURANT A THREE YEAR AWARD WINNER

CALIFORNIA MAGAZINE
Charles Perry
: UNUSUAL CHINESE RESTAURANT A VEGETARIAN CHINESE PLAUS A FRENCH CHINESE PLACE

LOS ANGELES TIMES
Rose Dosse
: ONE OF A KIND IN LOS ANGELES PERHAPS THE UNITED STATES

HERALD EXAMINER
Morell Sheridan
: ONE OF THE NICEST FOODS IN THE WORLD

WHOLE LIFE TIMES
Peter Ludwig
: A WELL DEVELOPED COOKING PHILOSOPHY INNOVATIVE CHINESE COOKING IN L.A.

L.A. WEEKLY
Karen Kaplan
: LOS A COMPLETE STYLE OF CHINESE COOKING

L.A. MAGAZINE
Manuel Brandon
: HERE IN LOS ANGELES THE FRAGRANT RESTAURANT THAT HAS THE BEST OF THE CHINESE VEGETARIAN RESTAURANT

NEW YORK TIMES
Bryan Miller
: IN NEW CHINATOWN GRILL OR GRAND GASTRONOMIC PALACE BUT A MODEST CHEERFUL ESTABLISHMENT

GOURMET MAGAZINE
Charles Haas
: EXCELLENT RESTAURANT

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## 頭 枱
## *Appetizers*

酥 炸 春 卷
1. Deep Fried Egg Roll (4) . . . . . 3.50

錦 南 雲 吞
2. Sweet and Sour Won Ton . . . . . 4.50

酥 炸 酸 奶
3. Deep Fried Yoghurt (8) . . . . . 3.50

石 榴 菜 包
4. Deep Fried Mixed Vegetable Dumpling (8) . . . . . 4.25

香 酥 薯 塊
5. Deep Fried Sweet Potato Slices (8) . . . . . 3.50

卤 味 拼 盤
6. Cold Appetizers . . . . . 4.50
Meat Chicken, Beef and B.B.Q. Pork from White Wheat Gluten

熱 蒸 拼 盤
7. Steamed Assorted Appetizers . . . . . 7.50
Tofu, Dried Mushrooms and Fungus

## 湯 類
## *Soup*

三 絲 魚 翅
8. Shark's Fin Soup *(Shredded Mix Vegetables)* . . . . . 6.50

雪 耳 粟 米 羹
9. White Fungus and Sweet Corn Soup . . . . . 4.95

雪 耳 蘆 筍 羹
10. White Fungus and Asparagus Soup . . . . . 4.95

蘑 菇 蘆 筍 羹
11. Stewed Mushroom and Asparagus Soup . . . . . 4.95

太 極 湯
12. Yin Yang Soup *(Spinach and Corn)* . . . . . 6.50

酸 辣 湯
13. Hot and Sour Soup . . . . . 6.25

八 寶 豆 腐 羹
*14. Subgum Soup with Bean Curd . . . . . 5.50

冬 粉 湯
15. Buddhist Temple Soup *(Green Bean Noodles and Mixed Veg)* . . . . . 5.95

粟 米 豆 腐 羹
16. Sweet Corn and Bean Curd Soup . . . . . 4.50

法 菜 豆 腐 羹
17. Bean Curd with Black Moss . . . . . 5.95

## 主 菜
## *Main Courses*
*(Garlic, Onion, Green Onion can be cooked on request)*

羅 漢 上 素
18. Botanic Garden *(Braised Mixed Vegetables, Mushrooms and Fungus)* . . . . . 7.25

法 海 浦 團
19. Buddha's Cushions *(Stewed Mushrooms with Black Moss and Tofu Roll)* . . . . . 8.25

椰 汁 咖 喱 蔬
*20. Vegetable Treasure *(Curry, Coconut Milk in Casserole)* . . . . . 7.25

宮 保 香 菇
21. Kung Po Mushroom in Fried Potato Basket . . . . . 6.95

百 花 釀 冬 菇
*22. Stuffed Black Mushrooms *(Wheat Gluten and Tofu)* . . . . . 6.50

甜 酸 蝦
23. Imperial Shrimps *(Sweet and Sour Mushrooms)* . . . . . 8.95

椒 鹽 蝦
24. Spicy, Salt & Pepper Shrimps . . . . . 8.95

冬 菇 扒 菠 菜
*25. Black Mushrooms with Spinach . . . . . 6.95

冬 菇 腐 衣
26. Fried Tofu with Black Mushrooms . . . . . 7.50

京 都 排 骨
27. Peking Ribs *(Sweet and Sour Pecan)* . . . . . 8.50

雪 豆 炒 草 菇
28. Snow Peas with Straw Mushrooms . . . . . 5.75

麻 辣 草 菇
29. Stewed Straw Mushrooms with Fried Chili . . . . . 5.25

菠 蘿 玉 柳
*30. Sweet and Sour Pork *(Tofu Skin)* . . . . . 6.25

腰 果 炒 白 菌
31. Fried White Mushrooms with Cashew Nuts . . . . . 5.75

豉 椒 豆 腐
32. Stewed Bean Curd in Chili, and Black Bean Sauce . . . . . 5.25

麻 辣 豆 腐
*33. Braised Bean Curd with Mushrooms and Chili Sesame Sauce . . . . . 5.25

紅 燒 豆 腐
*34. Stewed Mushrooms and Tofu . . . . . 5.25

冬 菇 豆 腐
35. Black Mushrooms and Bean Curd . . . . . 6.50

蒸 鱗 豆 腐
36. Steamed Tofu with Black Mushrooms . . . . . 6.50

崑 子 生 菜 包
37. Minced Vegetables in Lettuce Envelope *(Gluten and Mushrooms)* . . . . . 6.95

蝗 冬 烤 麩
38. Stewed Gluten Puffs with Black Mushrooms . . . . . 6.25

法 菜 扒 草 菇
39. Straw Mushroom with Black Moss . . . . . 6.50

** SPICY DISHES*

*Some of Our Dishes Have Been Approved By THE AMERICAN HEART ASSOCIATION*

*ALL DISHES MADE FROM VEGETABLES*

## 豆腐類 BEAN CAKE ENTREES

| | | |
|---|---|---|
| 麻婆豆腐 | * 108 Diced Tofu in Spicy Hot Meat Sauce | 7.95 |
| 什菜豆腐 | 109 Bean Cake with Vegetables | 7.95 |
| 四喜豆腐夾 | 110 Deep Fried Stuffed Bean Cake | 7.95 |
| 蒸蝦豆腐夾 | 111 Steamed Stuffed Bean Cake | 7.95 |
| 什錦豆腐 | 112 Combination Bean Curd | 7.95 |

## 炒麵類 CHOW MEIN ENTREES

| | | |
|---|---|---|
| 招牌炒麵 | 113 House Special Combination Chow Mein | 8.25 |
| 牛肉炒麵 | 114 Beef Chow Mein | 7.50 |
| 蒙古牛肉炒麵 | 115 Mongolian Beef Chow Mein | 7.50 |
| 冬菇鷄球炒麵 | 116 Black Mushroom Chicken Chow Mein | 7.50 |
| 叉燒炒麵 | 117 Barbecued Pork Chow Mein | 7.50 |
| 蝦炒麵 | 118 Shrimp Chow Mein | 8.25 |

## 炒粉類 CHOW FUN ENTREES

| | | |
|---|---|---|
| 牛炒牛河 | 119 Beef Chow Fun (Dry-Fried, Without Gravy) | 7.25 |
| 胡椒牛肉炒河 | * 120 Beef Chow Fun with Green Pepper and Black Bean | 7.25 |
| 星洲炒米粉 | * 121 Curry Stir-Fried Vermicelli (Singapore Style & Spicy) | 7.00 |

## 炒飯類 FRIED RICE ENTREES

| | | |
|---|---|---|
| 海鮮炒飯 | 122 Four Seas Special Fried Rice (Shrimp and Pork) | 7.25 |
| 蝦仁炒飯 | 123 Shrimp Fried Rice | 6.75 |
| 叉燒炒飯 | 124 Barbecued Pork Fried Rice | 6.75 |
| 土炒牛肉飯 | 125 Minced Beef Fried Rice | 6.50 |
| 土炒鷄炒飯 | 126 Shredded Chicken Fried Rice | 6.50 |
| 白飯每人份 | 127 Steamed Rice (For Person) | 1.00 |

## 甜品 DESSERTS

| | | |
|---|---|---|
| 杏仁豆腐 | 128 Almond Tofu Jello | 3.50 |
| 水果 | 129 Chilled Lychee Fruit | 3.50 |
| 龍眼 | 130 Chilled Longan Fruit | 3.50 |
| 椰汁西米露 | 131 Coconut Tapioca (Served Hot) | 3.50 |

* Indicates Hot & Spicy

*Four Seas Restaurant*


729 Grant Avenue • Chinatown, San Francisco, CA 94108-2112
(415) 989-8188


## DIM SUM MENU

- Welcome to Four Seas Restaurant. Our hope will soon you are a table where all you need to do is relax and enjoy a variety of DIM SUM and the tradition of sipping tea.
- DIM SUM means "A Little Touch of Heart", an authentic Chinese light meal eaten for breakfast, lunch or any time before dinner.
- All DIM SUM are served from trays or carts that circulate around the room for your selection from 9am-3am Saturday-Sunday and 11am-3pm Monday-Friday.

**SMALL $2.25**

1. Siu Mai (Pork Dumpling) 4
2. Shark Fin & Pork Dumpling 4
3. Chiu Chau Fun Gor (Pork & Peanut Dumpling) 3
4. Shrimp Lotus Dumpling 3
5. Steamed BBQ Pork Buns 3
6. Fun Gor (Pork & Shrimp Dumplings) 3
7. Tofu Stuffed with Shrimp 2
8. Taro Cake 3
9. Beef Balls with Grapes 3
10. Chicken Feet
11. Steamed Spareribs with Black Bean Sauce
12. Vegetarian Roll Wrapped in Four Bean Curd 3
13. Deep Fried Pork Dumplings 3
14. Sweet Custard Buns 3
15. Sweet Lotus Seed Buns 3
16. Sesame Balls 3
17. Sesame Seed Puffs 3

**MEDIUM $3.00**

18. Hot Dumpling 3
19. Hot Gow (Shrimp Dumplings) 4
20. Shrimp Siu Mai 4
21. Scallop & Shrimp Dumplings 3
22. Pan Fried Shrimp & Vegetable Pot Stickers 3
23. Deep Fried Toasted Shrimp 2
24. Chicken Wrapped in Pot 2
25. Pork Ribs Hong Kong
26. Sticky Rice Beef

**LARGE $3.25**

27. Vegetarian Spring Rolls 3
28. Fried Shrimp Balls 3
29. Green Pepper Stuffed with Shrimp 3
30. Eggplant Stuffed with Shrimp 3
31. Bean Curd Stuffed with Shrimp 3
32. Sticky Rice Wrapped in Lotus Leaf 2
33. Spicy Prawns in Shell
34. Steam Layered Rice Noodles with BBQ Pork, Shrimp, or Beef 3
35. Spicy Fried Chicken Wings

**LUNCH SPECIALS**

| | |
|---|---|
| Dry-Fried Beef Chow Fun | 6.00 |
| Singapore Style Curry Vermicelli | 6.00 |
| Shrimp Lobster Sauce Egg Noodles | 7.00 |
| Beef Chow Fun with Green Pepper and Black Bean Sauce | 6.00 |
| Combination Fried Rice | 7.00 |

*Hot Tea served during Dim Sum hours $1.00 per person

*15% gratuity will be added for parties of 6 or more

# FOUR SEAS
## RESTAURANT

CHINATOWN
731 GRANT AVENUE
SAN FRANCISCO, CA 94108
TEL: (415) 989-8188

*Chinese Cuisine - Dim Sum - Take Out*
*Bar - Cocktail Lounge - Banquet - Buffet*
*Private Parties up to 420 people welcomed*

The Four Seas Restaurant, which opened in June 1960, is the oldest Chinese restaurant in San Francisco Chinatown. Over the years, many famous celebrities, politicians and local personalities frequently enjoyed dinner at Four Seas. Pictures and newspapers from the past and present now line the walls of our elegant restaurant.

The Four Seas China Room is famous for Chinese wedding banquets and baby parties and is available for private events and functions accommodating up to 420 people.

## 開胃 APPETIZER

| | | |
|---|---|---|
| 蛋皮春卷 | 7 Spring Egg Rolls | 4.95 |
| 鍋貼 | 8 Pot Stickers | 5.25 |
| 炸蝦卷 | 9 Fried Wontons | 4.50 |
| 炸蝦 | 10 Fried Shrimp | 7.95 |
| 叉燒豆腐 | 11 Barbecued Pork | 6.25 |
| 叉燒肉 | 12 Barbecued Spareribs | 6.25 |
| 手撕鷄 | 13 Shredded Chicken Salad | 7.50 |
| 四海盤(小) | 14 Assorted Appetizer Plate (Small) — Fried Wontons, Fried Shrimp, Egg Rolls, and Spareribs. | 9.95 |
| 四海盤(大) | 15 Assorted Appetizer Plate (Large) — Fried Wontons, Fried Shrimp, Egg Rolls, and Spareribs. | 12.95 |

## 湯類 SOUPS

| | | |
|---|---|---|
| 酸辣湯 | 16 Hot and Sour Soup | 6.75 |
| 鍋巴湯 | 17 Sizzling Rice Soup | 6.75 |
| 雲吞湯 | 18 Won Ton Soup | 6.00 |
| 叉燒雲吞湯 | 19 Won Ton Soup with Barbecued Pork | 6.75 |
| 鷄球雲吞湯 | 20 Won Ton Soup with Chicken | 6.75 |
| 牛肉雲吞湯 | 21 Won Ton Soup with Beef | 6.75 |
| 蝦球雲吞湯 | 22 Won Ton Soup with Shrimp | 7.00 |
| 什錦雲吞湯 | 23 Wor Won Ton Soup Combination | 7.95 |
| 蛋花湯 | 24 Egg Flower Soup | 6.75 |
| 鷄粒粟米湯 | 25 Minced Chicken with Corn Soup | 6.75 |
| 海鮮豆腐湯 | 26 Seafood Tofu Soup | 8.25 |
| 蟹肉鮫魚翅 | 27 Crabmeat with Fish Maw Soup | 8.25 |
| 西湖牛肉羹 | 28 Westlake Minced Beef Soup | 7.25 |
| 八寶蔬湯 | 29 Mixed Vegetable Soup | 6.25 |
| 冬瓜粒湯 | 30 Combination Diced Wintermelon Soup | 6.75 |
| 紅燒鯊翅湯 | 31 Braised Shark's Fin Soup with Shredded Chicken | 28.95 |

## 海鮮類 SEAFOOD ENTREES

| | | |
|---|---|---|
| 蓉蓉海鮮 | 32 Seafood Combination with Crispy Nest | 13.95 |
| 炒三鮮 | 33 Pan Fried Shrimp, Scallops, and Squid with Vegetables | 10.50 |
| 蝦仁核桃 | 34 Shrimp with Honeyed Walnuts | 10.50 |
| 椒鹽中蝦 * | 35 Shrimp with Salt and Hot Pepper (In Shell and Spicy) | 10.50 |
| 腰果蝦球 | 36 Shrimp with Cashewnut | 10.50 |
| 雪豆蝦球 | 37 Shrimp with Snow Peas | 10.50 |
| 糖醋蝦球 | 38 Sweet and Sour Shrimp | 10.50 |
| 豉椒蝦球 * | 39 Shrimp with Green Pepper and Black Bean Sauce | 10.50 |
| 宮保蝦球 * | 40 Kung Pao Shrimp | 10.50 |
| 咖喱蝦球 * | 41 Curry Shrimp | 10.50 |
| 蝦醬蝦 | 42 Shrimp in Lobster Sauce | 10.50 |
| 芙蓉帶子 | 43 Scallops with Tender Greens | 10.50 |

* Indicates Hot & Spicy

## 海鮮類 SEAFOOD ENTREES

| | | |
|---|---|---|
| 椒鹽帶子 * | 44 Scallops in Spicy Pepper and Garlic Sauce | 10.50 |
| 豆豉比目魚 * | 45 Filet of Rockcod with Black Bean Sauce | 10.50 |
| 五柳比目魚 | 46 Filet of Rockcod with Sweet and Sour Sauce | 10.50 |
| 姜葱生蠔 | 47 Oysters with Ginger and Green Onion | 10.50 |
| 香菇鮑魚 | 48 Abalone with Black Mushrooms | 18.95 |
| 豉汁鮮蝦蟹 | 49 Fresh Crab Baked in Soy Bean Sauce | Seasonal |
| 蔥姜鮮蝦蟹 | 50 Fresh Crab Baked with Ginger and Scallion | Seasonal |
| 咖喱大蟹 * | 51 Curry Crab | Seasonal |
| 豉汁龍蝦 * | 52 Fresh Lobster with Black Bean Sauce | Seasonal |
| 蔥姜龍蝦 | 53 Fresh Lobster with Ginger and Green Onion | Seasonal |
| 豆豉石斑 * | 54 Braised Whole Rockcod with Bean Sauce (Spicy) | Seasonal |
| 蔥姜蒸石斑 | 55 Steamed Whole Rockcod with Ginger & Green Onion | Seasonal |

## 牛肉類 BEEF ENTREES

| | | |
|---|---|---|
| 木須牛肉 | 56 Moo-Shu Beef (With 4 Pancakes) | 8.95 |
| 蒙古牛肉 * | 57 Mongolian Beef | 8.95 |
| 三筍牛肉 | 58 Beef with Bamboo Shoots, Black Mushroom & Snow Peas | 8.95 |
| 蠔油牛肉 | 59 Beef with Oyster Sauce | 8.95 |
| 西蘭牛肉 | 60 Beef with Broccoli | 8.95 |
| 芥蘭牛肉 | 61 Beef with Chinese Greens | 8.95 |
| 薑葱牛肉 * | 62 Beef with Ginger and Scallion (Spicy) | 8.95 |
| 荷豆牛肉 | 63 Beef with Snow Peas (Pea Pods) | 8.95 |
| 青椒牛肉 | 64 Beef with Green Pepper | 8.95 |
| 咖喱牛肉 * | 65 Curry Beef (Spicy) | 8.95 |
| 沙爹牛肉 * | 66 Beef with Satay Sauce (Malayan Style and Spicy) | 8.95 |

## 豬肉類 PORK ENTREES

| | | |
|---|---|---|
| 木須肉 | 67 Moo-Shu Pork (With 4 Pancakes) | 8.25 |
| 糖醋肉 | 68 Sweet and Sour Pork | 8.25 |
| 京都排骨 | 69 Peking Spareribs | 8.25 |
| 叉燒炒什菜 | 70 Barbecued Pork with Mixed Vegetables | 8.25 |
| 椒鹽排骨 * | 71 Spareribs with Salt and Pepper (Spicy) | 8.25 |
| 魚香肉絲 * | 72 Stir-Fried Shredded Pork with Hot and Sour Sauce and Vegetables (Spicy) | 8.25 |

## 鴨類 DUCK ENTREES

| | | |
|---|---|---|
| 北京月皮鴨 | 73 Four Seas Peking Duck (Whole-served with Buns) | 30.00 |
| 荷葉鴨鴨 | 74 House Special Braised Duck (Half) | 14.25 |
| 烤鴨大鴨 | 75 Roast Duck (Quarter) | 7.95 |

* Indicates Hot & Spicy
15% gratuity will be added to the bill for parties of 6 or more.

## 雞類 CHICKEN ENTREES

| | | |
|---|---|---|
| 木須鷄 | 76 Moo-Shu Chicken (With 4 Pancakes) | 8.75 |
| 鳳凰龍蝦球 | 77 "Phoenix and Dragon". (Boneless Chicken and Shrimp) | 8.75 |
| 腰果鷄丁 | 78 Cashewnut Chicken | 8.75 |
| 杏仁鷄丁 | 79 Diced Almond Chicken | 8.75 |
| 咕咾鷄 | 80 Sweet and Sour Chicken | 8.75 |
| 什菜鷄球 | 81 Chicken with Mixed Vegetables | 8.75 |
| 西蘭鷄球 | 82 Chicken with Broccoli | 8.75 |
| 雙菇鷄球 | 83 Boneless Chicken with Double Mushrooms | 8.75 |
| 宮保鷄球 * | 84 Kung Pao Chicken (Spicy) | 8.75 |
| 檸檬鷄 | 85 Lemon Chicken | 8.75 |
| 蒜茸鷄 * | 86 Chicken in Spicy Garlic Sauce | 8.75 |
| 荷豆鷄球 | 87 Chicken with Snow Peas | 8.75 |
| 咖喱鷄球 * | 88 Curry Chicken (Spicy) | 8.75 |
| 金牌炸子鷄 | 89 Golden Fried Crispy Skin Chicken (Half) | 9.95 |

## 鐵板類 SIZZLING IRON PLATTER ENTREES

| | | |
|---|---|---|
| 黑椒牛柳 * | 90 Steak Cubes with Black Pepper | 9.95 |
| 鐵板三鮮 | 91 Sizzled Shrimp, Scallops and Squid | 9.95 |
| 蒜蓉蝦球 * | 92 Garlic and Ginger Shrimp | 9.50 |
| 椒鹽生蠔 * | 93 Fresh Oysters with Salt and Pepper | 8.95 |
| 豉椒蝦球 * | 94 Sliced Rockcod with Black Bean Sauce | 8.95 |
| 豉椒鷄球 | 95 Boneless Chicken with Black Bean Sauce | 8.95 |

## 瓦煲類 CLAY POT ENTREES

| | | |
|---|---|---|
| 四海一品煲 | 96 Four Seas Combination Pot | 11.95 |
| 咸魚鷄煲 | 97 Sizzling Chicken Pot with Chinese Sausages in Plum Sauce | 8.75 |
| 八珍豆腐煲 | 98 Eight Gems Bean Curd Combination Pot | 9.25 |
| 豉汁牛筋煲 | 99 Braised Beef Stew with Dry Bean Curd Sticks Pot | 8.50 |

## 蔬菜類 VEGETABLE ENTREES

| | | |
|---|---|---|
| 招牌什菜 | 100 House Special Combination Vegetable Plate | 8.25 |
| 木須菜 | 101 Moo-Shu Vegetables (With 4 Pancakes) | 8.25 |
| 蠔油西蘭 | 102 American Broccoli with Oyster Sauce | 8.25 |
| 蠔油芥蘭 | 103 Chinese Broccoli with Oyster Sauce | 8.25 |
| 清炒白菜 | 104 Sautéed Bok Choy | 8.25 |
| 荷豆炒蝦 | 105 Snow Peas with Watercheststnuts | 8.25 |
| 魚香茄子 * | 106 Egg Plant with Hot Fish Oil (Spicy) | 8.25 |
| 蒜蓉上素 | 107 Chinese Vegetarian Plate | 8.25 |

* Indicates Hot & Spicy

❦ 85. **Happy Family** ..... 9.95
*Prawns, scallops, filet-o-fish, crab meat & calamari w/greens sauteed in spicy ginger garlic sauce*

86. **Prawn w/Cashew Nut** ..... 7.95
*Sauteed in our brown sauce*

87. **Fish w/Black Bean Sauce** ..... 6.95

❦ 88. **Sauteed Scallops w/Broccoli in Spicy Black Bean Sauce** ..... 8.95

## Veggie & Tofu

89. **Assorted Vegetable** ..... 5.95
*Sauteed broccoli, mushrooms, snow pea, water chestnut, carrot & Chinese greens in a light garlic sauce*

❦ 90. **Kung Pao Vegetable w/Peanuts** ..... 5.95

91. **Tofu w/Black Mushroom** ..... 5.95

❦ 92. **Kung Pao Tofu w/Peanuts** ..... 5.95

93. **Bok Choy & Black Mushroom** ..... 5.95

❦ 94. **Szechuan Broccoli** ..... 5.95

❦ 95. **Szechuan Eggplant** ..... 5.95

❦ 96. **Four Treasures** ..... 6.25
*Snow pean, black mushroom, tofu and carrot sauteed in spicy garlic sauce.*

❦ 97. **Hot & Sour Vegetables** ..... 5.95
*Sauteed vegetables in hot and sour, spicy garlic sauce*

❦ 98. **Family Style Tofu w/String Bean** ..... 6.25
*Fried tofu slices sauteed with string bean in our brown sauce*

99. **Tofu w/Black Bean Sauce** ..... 5.95
*Tofu sauteed with broccoli and carrots in delicious black bean sauce*

❦ 100. **Spicy String Bean** ..... 5.95
*Dry-Sauteed with chopped garlic and onions*

101. **Sauteed Asparagus** ..... Seasonal

102. **Steamed Assorted Vegetables** ..... 5.95

103. **Vegetarian Egg Foo Young** ..... 6.50

❦ 104. **FuWar's Veggie** ..... 6.50
*Eggplant, string bean, tofu & carrots sauteed in spicy garlic sauce*

❦ 105. **Spicy Ma Po Tofu (no meat)** ..... 5.95

## Noodle

106. **Vegetarian Chow Mein** ..... 4.95

107. **Soft Chow Mein** ..... 4.95
*Choice of beef, chicken, pork or shrimp*

108. **Combo Soft Chow Mein** ..... 5.50
*Combination of the above beef, chicken, pork or shrimp.*

109. **Crispy Noodle Hong Kong Style** ..... 5.95
*Choice of the above meats & shrimp*

110. **Soft Noodle w/Tomato & Chicken Breast** ..... 5.95

111. **Single's Soft Chow Mein** ..... (sm) 1.50

112. **Chow Fun Rice Noodle** ..... 5.50
*Choice of the above meats & shrimp*

113. **Cold Noodle w/Spicy Sesame & Peanut Butter** ..... 4.50

## Rice

114. **Steamed Rice** ..... 0.75

115. **Single's Fried Rice** ..... (sm) 1.50

116. **Assorted Veggie Fried Rice** ..... 4.95

117. **Fried Rice** ..... 4.95
*Choice of beef, chicken, pork or shrimp*

118. **Combo Fried Rice** ..... 5.50
*Beef, chicken, pork or shrimp*

❦ HOT & SPICY

## Chef's Specials

119. **Walnut Prawns** ..... 8.95
*Semi-crisp prawns w/honey roasted walnuts in sweet cream sauce w/a touch of lemon.*

120. **Triple Crowns w/Scallions** ..... 8.95
*Sliced chicken white meat, beef & shrimp quick stir-fried w/ scallions, ginger, garlic & soy sauce*

121. **Phoenix & Dragon** ..... 7.50
*Sliced chicken white meat, shrimp and greens in our chef's special sauce*

❦ 122. **Dry Sauteed String Bean w/Chicken or Prawns** 6.95 / 7.95
*String bean & sliced chicken breast meat quick stir-fried w/ chopped onion, garlic & chili.*

❦ 123. **General's Chicken A La Szechuan** ..... 6.95
*Deep fried chicken nuggets sauteed in a sweet chili garlic sauce*

❦ 124. **Szechuan Duck** ..... 8.95
*Chinatown style roasted duck in Szechuan chili garlic sauce*

125. **Beef & Scallops** ..... 7.95
*Beef, scallops and greens sauteed in delicious satay sauce*

❦ 126. **Crispy Chicken w/Sesame** ..... 6.95

127. **Mango Beef** ..... 6.95

128. **Crispy Pork Chop w/Salt and Pepper** ..... 6.95

❦ 129. **Chang Sha Chicken** ..... 6.95
*Tender shredded of chicken breast flavored w/hot garlic sauce & combination w/green onion, cilantro & ginger, prepared wrapped in paper until the last moment to co-mingle the flavors.*

130. **Sauteed Minced Chicken w/Lettuce Cups** ..... 6.95
*Minced chicken, oil blanched, stir fried w/finely chopped mushrooms, water chestnuts in light sauce, scooped into lettuce cups at your table to be eaten with your hand*

131. **Minced Shrimp in Lettuce Cups** ..... 7.95

132. **Crispy Fried Eggplant** ..... 6.50

133. **Fu Jian Tofu** ..... 7.95
*Steamed tofu with shrimp, scallop & crab meat on bacon in oyster sauce*

## Party & Catering Food

(*Minimum Order 8-lb*) *Per Pound*

134. **Fried Chicken Wing** ..... 2.95

135. **Fried Rice** (*Choice of Beef, Chicken or Pork*) ..... 2.00

136. **Soft Chow Mein Noodle** (*Choice of Beef, Chicken or Pork*) .. 2.00

137. **Chicken or Beef w/Broccoli** ..... 2.95

138. **Sweet & Sour Pork or Chicken** ..... 2.95

139. **Combination Fried Rice** (*Shrimp, Chicken and Beef*) ..... 2.50

140. **Chow Mein or Chow Fun** ..... 2.50

141. **Egg Roll** ..... 0.50/ea.

142. **Fried Prawns** ..... 0.60/ea.

143. **Fried Won Ton** ..... 0.25/ea.

144. **Full Size Tray -18-lb** (*Chow Mein, Chow Fun or Fried Rice*)
*Choice of Beef or Chicken* ..... 36.00

145. **Half Size Tray -8-lb** (*Chow Mein, Chow Fun or Fried Rice*)
*Choice of Beef or Chicken* ..... 16.00

146. **10-lb Size Tray** (*Chow Mein, Chow Fun or Fried Rice*)
*Choice of Beef or Chicken* ..... 20.00

**Coke (diet coke), 7-up (diet 7-up), Sprite, Water** 0.75

*Do not discard this menu as it may be resourceful for your future party plans.*

# Fu War's Restaurant

**CHINESE CUISINES**

**Hunan, Szechuan, Mandarin & Cantonese**

富華

**FREE · HOT · FAST**

**DELIVERY**

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Minimum order $10.00

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**Fax: 415-543-2788**

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Sunday: 4:00pm - 9:30pm

**996 Mission Street**

**San Francisco, CA 94103**

**FREE**

**ONE DINNER ENTREE**

*(up to $5.95 Value)*

Dinner Purchase of $22.00 or more

*NOT VALID WITH OTHER DISCOUNTS OR PROMOTIONS COUPON CANNOT BE COMBINED*

**FREE**

**APPETIZERS**

*(up to $3.75 Value)*

Dinner Purchase of $18.00 or more dinner entrees

*NOT VALID WITH OTHER DISCOUNTS OR PROMOTIONS COUPON CANNOT BE COMBINED*

## Appetizers

1. Fried Won Ton (no meat) ..... 3.00
2. ❦ Won Ton in Peanut Butter (10) ..... 4.50
3. Deep Fried Tofu ..... 3.50
4. Egg Roll (4) ($2.00 2pc.) ..... 3.50
5. Crispy Onion Pancake ..... 3.95
6. Pot Stickers (6) ..... 3.75
   *Pan fried dumplings filled w minced pork & chopped vegetables*
7. Vegetarian Pot Stickers (6) ..... 3.75
8. Fried Crab Cheese Puffs (10) ..... 4.50
   *Minced crab meat and cream cheese wrapped in thin wan tan crepes & deep fried*
9. Fried Chicken Wing (Garlic) ..... 3.95
10. Fried Prawns ..... 4.50
11. Honey B.B.Q. Pork Slices ..... 4.50
12. Fried Garlic Calamari ..... 4.50
13. Assorted Appetizers ..... 7.95
    *Combination of egg roll, B.B.Q. ribs, pot stickers, fried shrimp & fried crab-cheese puffs*
14. Honey B.B.Q. Spareribs ..... 4.50

## Salads

15. Tossed Green Salad ..... 4.25
    *Tossed with light vinegar-sesame*
16. Chinese Chicken Salad ..... 5.95
    *Tossed with light vinegar-sesame dressing*
17. ❦ Bon-Bon Chicken ..... 5.95
    *Chicken salad with spicy peanut butter dressing*
18. Seafood Salad ..... 6.95
    *Fresh shrimp, scallops, calamari, and crab meat tossed w/ Chinese mustard dressing*

## Soups

19. Wor Won Ton Soup ..... 4.95
    *Sliced chicken, shrimp, vegetable & won ton in chicken broth*
20. ❦ Hot & Sour Soup ..... 4.50
    *Sliced chicken, mushroom, tofu and egg blossom.*
21. ❦ Veggie Hot & Sour Soup ..... 4.50
22. Sizzling Rice Soup ..... 4.95
    *Sliced chicken, shrimp and vegetables w/deep fried rice crust in chicken broth*
23. Assorted Veggies w/Tofu Soup ..... 4.50
    *A vegetarian's delight*
24. Egg Blossom Soup ..... 4.75
    *Sliced chicken, shrimp, vegetables & egg blossom in chicken broth*
25. Seafood w/Tofu Soup ..... 6.50
    *Shrimp, scallops, crab meat, tofu & vegetable in seafood broth*

## Mu Shu Dishes

(Served w/4 pancakes, $.30 each extra)
Choice of Pork, Chicken, Beef, Shrimp or Vegetable $6.50

## Poultry

26. Chicken w/Cashew ..... 6.25
27. ❦ Kung Pao Chicken w/Peanuts ..... 6.25

❦ HOT & SPICY

28. Garlic Chicken ..... 6.25
    *Diced chicken meat, water chestnuts, onion & leek quick stir-fried w/chopped garlic sauce*
29. Chicken Breast w/Broccoli ..... 6.25
    *Sautéed in a brown sauce.*
30. ❦ Mongolian Chicken Breast ..... 6.50
    *Sliced chicken breast meat sauteed with scallions, chili, garlic and onions.*
31. Chicken w/Black Bean Sauce ..... 6.25
    *Diced chicken meat sauteed w/zucchini, onions in delicious black bean sauce*
32. Chicken Breast w/Snow Pea & Black Mushroom ..... 6.50
33. ❦ Curry Chicken Breast ..... 6.25
    *Sliced chicken breast meat sauteed w/onion, zucchini, carrots and in curry sauce.*
34. Chicken Breast w/Assorted Vegetable ..... 6.25
    *Sliced chicken breast meat, sauteed w/assorted vegetable in a light sauce sauce*
35. Sweet & Sour Chicken ..... 6.25
36. Lemon Chicken Breast ..... 6.25
37. ❦ Braised Chicken Wings ..... 6.25
    *Chicken wings braised in chef's special brown sauce chili and garlic.*
38. ❦ String Bean & Chicken Breast ..... 6.95
39. Crispy Roasted Duck (half) ..... 8.95
    *Cut in pieces and served with Chinese plum sauce.*
40. ❦ Hunan Chicken Breast ..... 6.25
    *Sliced chicken breast meat sauteed with onion, zucchini, carrots, celery in chili garlic sauce.*
41. ❦ Crispy Chicken w/Sesame ..... 6.95
42. Chicken Egg Foo Young ..... 6.50
43. Orange Chicken ..... 6.95
44. Chicken Breast w/Tofu ..... 6.25
45. ❦ Chicken Breast w/Eggplant ..... 6.25

## Pork

46. Sweet & Sour Pork ..... 6.25
47. Twice Cooked Pork ..... 6.25
    *Roasted pork slices sauteed w/cabbage, mushroom, snow peas & carrots in dark brown sauce.*
48. ❦ Spicy Shredded Pork ..... 6.25
    *Shredded pork and vegetable sauteed in spicy garlic sauce.*
49. ❦ Hunan Pork ..... 6.25
50. B.B.Q. Pork Egg Foo Young ..... 6.50
51. Pork Chop Imperial ..... 6.25
52. ❦ Pork Chops w/Spicy & Garlic ..... 6.50
53. Peking Pork Chop ..... 6.50

## Beef

54. ❦ Mongolian Beef ..... 6.95
    *Sliced tender beef quick stir-fried w/green onion, onion, garlic chili and soy sauce*
55. Beef w/Broccoli ..... 6.25
56. Beef w/Snow Peas & Black Mushroom ..... 6.50
57. ❦ Hunan Beef ..... 6.25
    *Sliced tender beef, celery, zucchini, onion & carrots quick stir-fried in chili garlic sauce*
58. ❦ Szechuan Beef ..... 6.95
    *Deep fried beef slices sauteed in sweet & sour chili garlic sauce w/a touch of ginger*
59. Beef w/Tomato ..... 6.25
    *Sliced tender, chopped tomato & onions, sauteed in a light tomato sauce*
60. Ginger Beef ..... 6.95
    *Sliced tender beef, scallions and ginger quick stir fried wing sauce*
61. Beef & Zucchini in Black Bean Sauce ..... 6.25
62. Beef w/Tofu ..... 6.25
63. ❦ Beef w/Eggplant ..... 6.50
    *Sautéed in star spicy bean sauce*
    *(May be prepared without hot spice on request)*
64. ❦ Curry Beef ..... 6.25
    *Sautéed tender beef, onion, and carrots sauteed in curry sauce.*
65. ❦ Hot & Sour Beef ..... 6.25
    *Sliced tender beef with cabbage, snow peas, carrots in hot and sour garlic sauce*
66. Beef w/Assorted Vegetable ..... 6.25
    *Sautéed in delicious satay sauce*
67. Orange Beef ..... 6.95

## Seafood

68. ❦ Hunan Fish ..... 6.95
    *Filet-o-fish sauteed with greens in chili garlic sauce*
69. ❦ Szechuan Fish ..... 7.50
    *Fried fin-o-fish in sweet chili garlic sauce*
70. Shrimp Egg Foo Young ..... 6.95
71. Sauteed Calamari w/Black Bean Sauce ..... 6.95
72. ❦ Kung Pao Prawns w/Peanuts ..... 7.95
73. Prawns w/Assorted Vegetable ..... 7.95
    *Sautéed in light garlic sauce*
74. ❦ Hunan Prawns ..... 7.95
    *Prawns sauteed w/celery, onion, carrot, zucchini in chili garlic sauce*
75. ❦ Szechuan Prawns ..... 7.95
    *Deep fried prawns sautéed in sweet chili garlic sauce*
76. Prawns in Lobster Sauce ..... 7.95
    *Prawns, mushroom, and broccoli sautéed in a ginger garlic and egg blossom sauce*
77. ❦ Prawns in Garlic Sauce ..... 7.95
    *Prawns sauteed w/mushroom, chopped water chestnuts and snow pea in spicy garlic sauce*
78. Sweet & Sour Prawns ..... 7.95
79. Prawns w/Broccoli ..... 7.95
80. ❦ Empress Prawns ..... 7.95
    *Sauteed prawns w/chopped water chestnuts & onion in spicy tomato sauce garnished w/fresh broccoli.*
81. Prawns w/Snow Peas & Black Mushroom ..... 8.50
    *Sauteed in light garlic sauce*
82. Curry Sauce Prawns ..... 7.95
    *Prawns, onion, and carrots sauteed in curry sauce*
83. Prawns w/Black Bean Sauce ..... 7.95
    *Prawns sauteed w/zucchini, carrot and onion in delicious black bean sauce*
84. Prawns & Scallops ..... 8.95
    *Sauteed with snow peas, mushroom and greens*

| | | |
|---|---|---|
| 一 魚 片 粥 | Fish Fillet Porridge | 4.25 |
| 35. 牛 肉 粥 | Beef Porridge | 3.95 |
| 36. 蝦 球 粥 | Shrimp Porridge | 5.25 |

## 炒飯 *Fried Rice*

| | | |
|---|---|---|
| 37. 蟹肉雞炒飯 | Crab Meat & Chicken Fried Rice | 7.50 |
| 38. 鮮魚雞粒炒飯 | Salted Fish with Chicken Fried Rice | 7.50 |
| 39. 福 州 炒 飯 | Young Chow Style Fried Rice | 6.25 |
| 10. 生炒牛肉飯 | Beef Fried Rice | 5.75 |
| 11. 雞 粒 炒 飯 | Chicken Fried Rice | 5.75 |
| 12. 叉 燒 炒 飯 | B.B.Q. Pork Fried Rice | 5.75 |
| 13. 蝦 仁 炒 飯 | Shrimp Fried Rice | 5.95 |
| 14. 雪 雪 炒 飯 | Dual White Sauce Shrimp and Tomato Sauce Chicken Fried Rice | 13.95 |
| 5. 福 州 炒 飯 | Fu Chou Style Fried Rice | 13.95 |
| 6. 白 飯 | Steamed Rice | 0.60 |

## *Combination Dinners*

(Special Dinner for Two or More)

**No.1 $10.95** (Per Person)
Wanton Soup
Egg Roll, Fried Shrimp
B.B.Q. Pork
Shrimp Black Bean Sauce
Orange Beef
Pork Fried Rice
**Three Persons Add**
Chicken Straw Mushroom
**Four Persons Add**
Sweet and Sour Pork

**No.2 $9.95** (Per Person)
Wanton Soup
Egg Roll, Fried Shrimp
B.B.Q. Pork
Pork Chop Suey
Tangerine Beef
Steamed Rice
**Three Persons Add**
icken with Black Bean Sauce
**Four Persons Add**
Kung Po Shrimp

Hot & Spicy

**No.3 $8.95** (Per Person)
Wanton Soup
Egg Roll, Fried Shrimp
B.B.Q. Pork
Sweet and Sour Pork
Mushroom Chicken
Steamed Rice
**Three Persons Add**
Mixed Vegetable
**Four Persons Add**
Beef Black Bean Sauce

Substitution of Items
Subject to Additional Charge

1-5

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Midnight snack

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| | | |
|---|---|---|
| 皮蛋 | Egg (100 (2 Pieces) | 2.75 |
| 涼拌海蜇皮 | Cold Jelly Fish | 8.55 |
| 皮蛋核桃拌海蜇 | Jelly Fish w/Walnut & Century Egg | 14.95 |
| 蜜汁叉燒 | Barbecue Pork | 6.95 |
| 酥炸大蝦 | Deep Fried Prawns | 11.50 |
| 脆皮炸大腸 | Deep Fried Pork Intestine | 6.95 |
| 蒸餃 | Pan fried Dumplings (8) | 6.00 |

## 魚翅 *Shark's Fins Soup*

| | | |
|---|---|---|
| 1. 紅燒大翅(每位) | Braised Superior Shark's Fin Sauce | 21.50 |
| 2. 原盅雞燉翅 | Shark's Fin w/Chicken in Clear Broth | 21.50 |
| 3. 紅燒蟹肉翅 | Stewed Shark's Fin w/Crab Meat | 37.00 |
| 4. 紅燒雞絲翅 | Stewed Shark Fin w/Shredded Chicken | 35.00 |
| 5. 雞絲燕液翅 | Shark's Fin w/Bird's Nest, Chicken | 35.00 |
| 6. 紅燒三絲翅 | Stewed Shark's Fin w/Shredded Meats | 33.00 |
| 7. 紅燒雞絲翅(每位) | Stewed Shark Fin w/Shredded Chicken | 9.95 |
| 8. 紅燒蟹肉翅(每位) | Stewed Shark's Fin with Crab Meat | 10.50 |

## 燕窩 *Bird's Nest Soup*

| | | |
|---|---|---|
| 9. 蟹肉燴燕窩 | Bird Nest with Crab Meat | 32.00 |
| 10. 雞絲燴燕窩 | Bird Nest w/Shredded Chicken | 30.00 |

## 湯 *Soup*

| | | |
|---|---|---|
| 11. 金華魚肚羹 | Ham with Dried Fish Maw Soup | 9.50 |
| 12. 蟹肉魚肚羹 | Crab Meat with Fish Maw Soup | 9.50 |
| 13. 海鮮豆腐湯 | Fresh Fish with Bean Curd Soup | 6.75 |
| 14. 八寶海鮮羹 | Mixed Seafood w/Bean Curd Soup | 6.25 |
| 15. 魚茸豆腐羹 | Diced Fish with Bean Curd Soup | 6.25 |
| 16. 三寶燴鴨絲 | Shredded Duck with Meat Soup | 6.25 |
| 17. 西湖牛肉羹 | West Lake Style Beef Soup | 6.25 |
| 18. 雞茸粟米羹 | Chicken Cream Corn Soup | 6.25 |
| 19. 京都酸辣湯 | Hot and Sour Soup | 6.25 |
| 20. 三鮮鍋巴湯 | Sizzling Rice Soup | 7.55 |
| 21. 鮑魚雞片湯 | Abalone with Sliced Chicken Soup | 7.55 |
| 22. 時菜肉片湯 | Sliced Pork with Vegetable Soup | 6.50 |
| 23. 什錦冬瓜湯 | Mixed Meat w/Winter Melon Soup | 7.50 |
| 24. 錦繡冬瓜盅 | Mixed Meat in Whole Winter Melon Soup | Seasonal |

## 龍蝦 *Lobster*

| | | |
|---|---|---|
| 25. 沙律大龍蝦 | Lobster with Mixed Fruit Salad | Order in Advance |
| 26. 沙律大明蝦 | Shrimp Cocktail w/Mixed Fruit Salad | Order in Advance |
| 27. 牛油焗龍蝦 | Baked Lobster with Butter Sauce | Seasonal |
| 28. 上湯焗龍蝦 | Baked Lobster w/Top Soup Sauce | Seasonal |
| 29. 豉椒焗龍蝦 | Lobster w/Black Bean & Chili Sauce | Seasonal |
| 30. 蒜茸蒸龍蝦 | Steamed Lobster with Garlic Sauce | Seasonal |

| | | |
|---|---|---|
| 31. 白灼中蝦 | Steamed Shrimps (per lb/ea) | 9.7[illegible] |
| 32. 椒鹽焗中蝦 | Deep Fried Shrimp with Spicy Salt | 10.2[illegible] |
| 33. 干煎蝦球 | Pan Fried Prawns with Tomato Sauce | 13.9[illegible] |
| 34. 豉汁蒸中蝦 | Steamed Shrimps w/Black Bean Sauce | 11.5[illegible] |
| 35. 油泡明蝦球 | Pan Fried Prawns with Garlic Sauce | 13.9[illegible] |
| 36. 脆奶拼蝦球 | Prawns with Deep Fried Milk | 13.9[illegible] |
| 37. 碧綠炒蝦球 | Pan Fried Prawns with Vegetable | 12.9[illegible] |
| 38. 甜酸蝦球 | Fried Prawns with Sweet & Sour Sauce | 10.9[illegible] |
| 39. 四川炒蝦球 | Szechwan Style Prawns | 13.9[illegible] |
| 40. 沙嗲炒蝦球 | Prawns with Satay Sauce | 13.9[illegible] |
| 41. 西施鮮蝦球 | Pan Fried Prawns w/Fresh Milk Cream | 13.9[illegible] |
| 42. 腰果炒蝦球 | Prawns with Cashew Nuts | 13.9[illegible] |
| 43. 宮保炒蝦球 | Kung Pao Prawns with Spicy Sauce | 12.9[illegible] |
| 44. 滑蛋炒蝦球 | Prawns with Scrambled Egg | 12.9[illegible] |
| 45. 蝦糊 | Prawns with Lobster Sauce | 12.9[illegible] |
| 46. 椒鹽焗蝦球 | Deep Fried Prawns with Spicy Salt | 13.9[illegible] |
| 47. 椒炒蝦球 | Prawns with Pungent Sauce | 13.9[illegible] |
| 48. 核桃蜜汁蝦球 | Glazed Honey Walnuts with Prawns | 13.9[illegible] |

## 鮑魚，海參 *Abalone & Sea Cucumber*

| | | |
|---|---|---|
| 49. 豪皇原隻鮮鮑魚 | Braised Whole Abalone w/Oyster Sauce | Seasonal |
| 50. 蠔皇鮑片 | Sliced Abalone w/Oyster Sauce | 27.95 |
| 51. 北菇鮑片 | Sliced Abalone w/Black Mushrooms | 25.75 |
| 52. 紅燒海參 | Pan Fried Sea Cucumber | 14.25 |
| 53. 鮑片海參 | Pan Fried Sea Cucumber w/Abalone | 24.75 |
| 54. 冬菇海參 | Sea Cucumber w/Black Mushrooms | 13.50 |

## 魷魚 *Squid*

| | | |
|---|---|---|
| 55. 油泡鮮魷魚 | Pan Fried Fresh Squid | 7.95 |
| 56. 蝦醬炒鮮魷 | Fresh Squid with Shrimp Sauce | 7.95 |
| 57. 豉椒炒鮮魷 | Fresh Squid with Black Bean Sauce | 7.50 |
| 58. 時菜炒鮮魷 | Pan Fried Fresh Squid with Vegetable | 7.50 |
| 59. 椒鹽焗吊片 | Deep Fried Preserved Squid w/Spicy Salt | 7.95 |
| 60. 咸菜鮮魷 | Fresh Squid with Salted Vegetable | 7.95 |
| 61. 蝦醬炒吊片 | Preserved Squid with Shrimp Sauce | 7.95 |
| 62. 椒鹽鮮魷 | Deep Fried Fresh Squid with Spicy Salt | 7.95 |
| 63. 時菜炒吊片 | Pan Fried Preserved Squid w/Vegetable | 7.55 |
| 64. 咸菜炒吊片 | Preserved Squid with Salted Vegetable | 7.75 |
| 65. 柱侯鮮魷 | Preserved Squid w/Brown Sauce | 8.95 |

6. 骨香龍俐球 Tender & Crispy Flounder Seasonal
7. 油泡石班球 Pan Fried Rock Cod Fish Fillet 9.55
8. 雙雙炒班球 Rock Cod Fish Fillet w/Vegetable 8.55
9. 豉椒炒班球 Rock Cod Fish Fillet w/Black Bean Sauce 8.55
10. 果米炸班塊 Deep Fried Fish Fillet w/Sweet Corn Sauce 9.25
11. 白汁炸班塊 Deep Fried Fish Fillet w/Crab Meat Sauce 9.95
12. 五柳炸班塊 Deep Fried Fish Fillet w/Sweet & Sour Sauce 9.55
13. 清蒸文龍俐 Steamed Sole Seasonal
14. 蔥蛙文龍俐 Deep Fried Sole w/Special Sauce Seasonal
15. 清蒸石班魚 Steamed Rock Cod Fish Seasonal
16. 五柳石班魚 Deep Fried Rock Cod Fish w/Sweet & Sour Sauce Seasonal
17. 清蒸鯉魚 Steamed Cat Fish Seasonal
18. 豉汁蒸鯉魚 Steamed Cat Fish w/Black Bean Sauce Seasonal

## 帶子 Scallop

19. 油泡雙帶子 Pan Fried Scallops 14.50
20. 黑椒炒帶子 Scallops w/Black Pepper Sauce 14.50
21. 四川炒帶子 Szechuan Style Scallops 14.50
22. 煎原更帶子 Deep Fried Whole Scallops (6 Pieces) 28.00
23. 脆奶拼帶子 Scallops with Special Made Crystal Milk 14.95
24. 翡翠炒帶子 Scallops with Vegetable 12.95
25. 豉椒炒帶子 Scallops with Black Bean Sauce 13.95
26. 鮮菇炒帶子 Scallops with Straw Mushrooms 14.50

## 蟹，蜆 Crab & Clam

27. 豉椒鴛鴦蟹 Fresh Crab with Black Bean Sauce Seasonal
28. 薑蔥鴛鴦蟹 Fresh Crab with Ginger & Green Onion Seasonal
29. 椒鹽鴛鴦蟹 Fresh Crab with Spicy Salt Seasonal
30. 清蒸肉蟹 Steamed Fresh Crab Seasonal
31. 咖喱鴛蟹 Crab with Curry Sauce Seasonal
32. 豉椒炒蜆 Fresh Clams w/Black Bean Sauce 8.25
33. 薑葱炒蜆 Fresh Clams with Ginger & Green Onion 8.25

## 生蠔 Oyster

34. 酥炸生蠔 Deep Fried Fresh Oysters 8.25
35. 薑蔥鴛生蠔 Oysters w/Ginger & Green Onion 8.50
36. 豉汁蒸蠔 Steamed Oysters w/Black Bean Sauce (6) 8.10
37. 薑蔥蒸蠔 Oysters w/Ginger and Green Onion (6) 8.10

3-5

## 雞 Chicken

98. 金華玉樹雞 Chicken with Ham & Vegetable 13.00 26.00
99. 雪紅炸子雞 Crispy Deep Fried Chicken 9.50 18.00
100. 菜膽上湯雞 Steamed Chicken with Vegetable 9.50 18.00
101. 薑油炸子雞 Chicken w/Ginger & Green Onion 9.50 18.00
102. 豉汁豆豉雞 Chicken with Black Bean Sauce 9.50 18.00
103. 雪花炒雞片 Sliced Chicken with Conch 8.95
104. 鮮菇炒雞絲 Shredded Chicken w/Mushrooms 8.50
105. 時菜炒雞球 Sliced Chicken with Vegetable 7.55
106. 豉椒炒雞球 Sliced Chicken w/Black Bean Sauce 7.55
107. 沙嗲炒雞球 Sliced Chicken with Satay Sauce 7.55
108. 咖喱炒雞球 Sliced Chicken with Curry Sauce 7.55
109. 腰果炒雞球 Sliced Chicken with Cashew Nuts 7.95
110. 宮保炒雞丁 Kung Pao Chicken 7.55
111. 檸檬煎軟雞 Fried Chicken Meat w/Lemon Sauce 7.95
112. 北菇蒸清雞 Chicken w/Black Mushrooms (Bone) 7.55
113. 腿腩蒸滑雞 Chicken with Chinese Sausage (Bone) 7.55
114. 北菇蒸雞片 Boneless Chicken w/Slice Mushrooms 9.75
115. 腿腩蒸雞片 Boneless Chicken w/ Chinese Sausage 9.75
116. 咸柳雞 Orange Chicken 7.95
117. 陳皮雞 Tangerine Chicken 7.95

## 鴨 Duck

118. 明爐燒鴨 Roasted Duck 9.50 18.00
119. 烤北京填鴨 Peking Duck 12.50 25.00
120. 雀王蜜皮炒鴨絲 Shredded Duck w Jelly Fish & Bean Sprouts 8.25
121. 生菜包鴨碎 Minced Duck with Lettuce 11.95

## 乳鴿 Squab

122. 雙冬焗乳鴿 Squab with Mushrooms and Bamboo Shoots 14.50
123. 炸石枝乳鴿 Deep Fried Squab 11.50
124. 生財百鴿鬆 Minced Squab with Lettuce 11.95
125. 紅燒鵪鶉(每隻) Deep Fried Quail (1) 4.25

## 牛肉 Beef

126. 中式煎牛柳 Fillet Steak Cantonese Style 9.55
127. 蠔豆炒牛肉 Sliced Beef with Oyster Sauce 7.95
128. 時菜炒牛肉 Sliced Beef with Vegetable 7.55
129. 豌豆炒牛肉 Sliced Beef with Chinese Pea Pods 8.50
130. 沙嗲炒牛肉 Sliced Beef with Satay Sauce 7.95
131. 咸菜炒牛肉 Sliced Beef with Salted Vegetable 7.95
132. 薑葱炒牛肉 Sliced Beef with Ginger & Green Onion 7.95

| | | |
|---|---|---|
| 136. 盛 都 牛 | Orange Beef | 7.95 |
| 137. 蒙 古 牛 肉 | Mongolian Beef | 7.95 |

## 豬肉 *Pork*

| | | |
|---|---|---|
| 138. 時菜炒肉片 | Sliced Tender Pork with Vegetable | 7.55 |
| 139. 榨菜炒肉絲 | Shredded Pork with Preserved Vegetable | 7.55 |
| 140. 咕 嘧 香 肉 | Sweet and Sour Pork | 7.95 |
| 141. 椒 鹽 排 骨 | Baked Pork Chop with Spicy Salt | 7.55 |
| 142. 京 都 排 骨 | Baked Pork Chop with Our Special Sauce | 7.55 |
| 143. 鹹蛋蒸肉餅 | Steamed Minced Pork with Salted Duck Egg | 8.95 |
| 144. 鹹魚蒸肉餅 | Steamed Minced Pork with Salted Fish | 8.95 |

## 煲仔 *Hot Pot*

| | | |
|---|---|---|
| 145. 東江豆腐煲 | Stuffed Bean Curd with Vegetable Pot | 7.75 |
| 146. 羊 腩 煲 | Lambs Pot | 12.50 |
| 147. 八寶豆腐煲 | Mixed Meat with Bean Curd | 8.95 |
| 148. 羅漢豆腐煲 | Vegetable de luxe with Bean Curd | 7.25 |
| 49. 大腩生蠔煲 | Roast Pork with Oysters | 8.95 |
| 50. 蘿蔔牛腩煲 | Cantonese Beef Stew with Turnips | 7.25 |
| 51. 海鮮豆腐煲 | Mixed Seafood with Bean Curd | 9.25 |
| 52. 滿載一品煲 | Assorted Superior Seafood | 13.95 |
| 53. 粉絲肉蟹煲 | Crab with Vermilicelli | Seasonal |
| 54. 粉絲龍蝦煲 | Lobster with Vermilicelli | Seasonal |

## 素菜，豆腐 *Vegetable, Bean Curd*

| | | |
|---|---|---|
| 55. 酥炸釀豆腐 | Frind Bean Curd Stuffed with Minced Shrimp | 7.25 |
| 56. 蔬釀椒豆腐 | Steamed Bean Curd Stuffed with Minced Shrimp | 7.25 |
| 57. 麻婆滑豆腐 | Bean Curd Szechuan Style | 6.25 |
| 58. 紅燒滑豆腐 | Braised Bean Curd with Brown Sauce | 6.95 |
| 59. 玉 腩 豆 腐 | Braised Special Bean Curd with Sausage | 10.95 |
| 0. 大良炒鮮奶 | Pan Fried Milk with Crab Meat | 9.55 |
| 1. 蟹肉扒雙蔬 | Crab Meat Sauce with Dual Vegetable | 8.75 |
| 2. 蟹肉扒草菇 | Crab Meat Sauce with Straw Mushrooms | 9.50 |
| 3. 蠔油冬菇 | Chinese Mushrooms with Oyster Sauce | 10.50 |
| 4. 冬菇芥蘭 | Chinese Mushrooms with Mustard Green | 12.95 |
| 5. 紅燒雙冬 | Pan Fried Mushrooms with Bamboo Shoot | 8.50 |
| 3. 會羅漢齋 | Mixed Vegetables | 6.55 |
| 7. 蠔油菜心 | Chinese Tender Greens with Oyster Sauce | 6.25 |
| 1. 蠔油鮮遠 | Chinese Broccoli with Oyster Sauce | 6.25 |
| [illegible] | Vegetables with Black Bean Sauce | 6.2 |
| 171. 蒜茸炒芥菜膽 | Sauteed Mustard Green with Garlic Sauce | 8.7 |
| 172. 清 炒 豆 苗 | Sauteed Snowpeas Tips with Garlic Sauce | 10.9 |
| 173. 清 炒 通 菜 | Sauteed Water convolvulus with Garlic Sauce | 8.5 |
| 174. 蒜茸炒利筍 | Sauteed Asparagus with Garlic Sauce | 8.9 |
| 175. 乾煸四季豆 | Pan fried String Bean dry style | 7.5 |

## 鐵板 *Sizzling Plates*

| | | |
|---|---|---|
| 176. 鐵板中式牛柳 | Sizzling Steak Cantonese Style | 10.55 |
| 177. 鐵板黑椒牛柳 | Sizzling Steak with Black Pepper Sauce | 10.55 |
| 178. 鐵板沙爹牛柳 | Sizzling Beef with Satay Sauce | 10.55 |
| 179. 鐵板豉椒雞球 | Sizzling Chicken with Black Bean Sauce | 9.95 |
| 180. 鐵板豉椒蝦球 | Sizzling Shrimp with Black Bean Sauce | 14.95 |
| 181. 鐵板豉汁生蠔 | Sizzling Oyster with Black Bean Sauce | 9.95 |
| 182. 鐵板豉汁海鮮 | Sizzling Seafood with Black Bean Sauce | 14.25 |

## 雲 吞 *Wonton Soup*

| | | |
|---|---|---|
| 183. 富 貴 吞 | War Wonton | 7.25 |
| 184. 雞 雲 吞 | Chicken Wonton | 6.25 |
| 185. 蝦 球 雲 吞 | Shrimp Wonton | 7.25 |
| 186. 牛 腩 雲 吞 | Beef Stew Wonton | 6.25 |

## 麵 *Noodle*

| | | |
|---|---|---|
| 187. 雲 吞 麵 | Wonton Noodles in Soup | 4.50 |
| 188. 蠔 油 撈 麵 | Noodles with Oyster Sauce | 4.50 |
| 189. 招 牌 湯 麵 | House Special Noodles in Soup | 7.25 |
| 190. 蝦 球 湯 麵 | Shrimp in Noodle Soup | 7.55 |
| 191. 牛 腩 湯 麵 | Beef Stew in Noodle Soup | 6.25 |
| 192. 蝦 球 炒 麵 | Pan Fried Noodles Shrimps | 7.55 |
| 193. 招 牌 炒 麵 | House Special Pan Fried Noodles | 6.95 |
| 194. 雞 球 炒 麵 | Pan Fried Noodles with Chicken | 6.25 |
| 195. 魚 球 炒 麵 | Pan Fried Noodles with Fish fillet | 6.85 |
| 196. 海 鮮 炒 麵 | Pan Fried Noodles with Seafood | 7.55 |
| 197. 乾 炒 牛 河 | Dry Style Beef Chow Fun | 6.25 |
| 198. 招 牌 炒 河 | House Special Chow Fun | 6.95 |
| 199. 星 州 炒 米 | Singapore Style pan Fried Vermilicelli | 6.95 |

## 粥 *Porridge* (Serving after 10:00 p.m.)

| | | |
|---|---|---|
| 200. 招 牌 滾 粥 | House Special Porridge | 4.75 |
| 201. 海 鮮 粥 | Seafood Porridge | 5.25 |
| 202. 鯉 仔 粥 | Cantonese Lai-Wan Porridge | 4.55 |

## EGG FOO YOUNG

| | |
|---|---|
| Mushroom Egg Foo Young | 8.00 |
| B.B.Q. Pork Egg Foo Young | 9.00 |
| Chicken Egg Foo Young | 8.00 |
| Shrimp Egg Foo Young | 9.00 |

## TOFU

| | |
|---|---|
| Deluxe Tofu | 8.00 |
| 🌶 Ma Po Tofu | 8.00 |
| 🌶 Kung Pao Tofu | 8.00 |
| Black Mushroom Tofu | 8.00 |
| Crispy Tofu | 8.00 |
| Tofu with Shrimp | 10.00 |
| Tofu with Fish Fillet | 12.00 |

## VEGETARIAN

| | |
|---|---|
| Mixed Vegetables | 7.50 |
| Buddha's Delight | 7.50 |
| 🌶 Eggplant in Garlic Sauce | 8.00 |
| 🌶 Dry Sauteed String Beans | 8.00 |
| Black Mushroom & Baby Bok Choy | 8.00 |

## RICE

| | |
|---|---|
| Veggie Fried Rice | 7.00 |
| B.B.Q. Pork Fried Rice | 7.50 |
| Chicken Fried Rice | 7.50 |
| Beef Fried Rice | 7.50 |
| Shrimp Fried Rice | 8.00 |
| Combo Fried Rice | 8.50 |
| Steamed Rice | (S) 1.00 (M) 2.00 (L) 3.00 |

## CHOW MEIN

| | |
|---|---|
| Veggie Chow Mein | 7.00 |
| B.B.Q. Pork Chow Mein | 7.50 |
| Chicken Chow Mein | 7.50 |
| Beef Chow Mein | 7.50 |
| Shrimp Chow Mein | 8.00 |
| Combo Chow Mein | 8.50 |
| Singapore Rice Noodles | 8.90 |
| Hong Kong Chow Mein | 8.90 |

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## DAILY LUNCH MENU

11:00 a.m. - 3:00 p.m.

Served with Hot Tea, Steamed Rice, Soup or Salad

| | |
|---|---|
| Mixed Vegetables | 5.50 |
| Sweet & Sour Pork | 5.50 |
| Sweet & Sour Chicken | 5.50 |
| 🌶 Ma Po Tofu | 5.50 |
| 🌶 Kung Pao Tofu | 5.50 |
| 🌶 Szechuan Pork | 6.00 |
| 🌶 Kung Pao Chicken | 6.00 |
| Almond Chicken | 6.00 |
| Garlic Chicken | 6.00 |
| Broccoli Chicken | 6.00 |
| Broccoli Beef | 6.00 |
| 🌶 Mongolian Beef | 6.00 |
| 🌶 Kung Pao Beef | 6.00 |
| 🌶 Kung Pao Shrimp | 6.50 |
| Broccoli Shrimp | 6.50 |
| Cashew Nut Shrimp | 6.50 |
| Shrimp in Lobster Sauce | 6.50 |
| Fried Rice or Chow Mein<br>Choice of Chicken, Pork, or Beef. (Shrimp Extra $0.50) | 5.50 |

To Go does not come with Hot Tea & Soup

## DESSERT

| | |
|---|---|
| Fried Bananas | 4.50 |
| Sesame Puffs | 4.50 |
| Rice Pudding | 3.50 |
| Chilled Lichee | 4.50 |
| Ice Cream | 2.50 |

## BEVERAGES

| | |
|---|---|
| Soft Drinks / Ice Tea | 1.75 |
| Milk / Coffee / Hot Tea | 1.75 |
| Juice | 2.00 |
| Sparkling Juice | 2.50 |
| Bottled Water (Sparkling) | 2.50 |
| Bottled Water (Natural Spring) | 2.50 |
| Local Beers | 2.50 |
| Imported Beers | 3.00 |

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# *Full Moon*

*Mandarin Cuisine*

429 ALVARADO STREET
MONTEREY, CA 93940
TEL: (831) 333-1288
FAX: (831) 333-1388

## FAMILY DINNERS

(Minimum two persons)
Served with Steamed Rice

**No. 1 $12.00 Per Person**
Egg Flower Soup
Egg Roll
Fried Wonton
Sweet & Sour Pork
Almond Chicken
*For 3 persons add:*
Onion Beef
*For 4 persons add:*
Broccoli Shrimp

**No. 2 $13.00 Per Person**
🌶 Hot & Sour Soup
Egg Roll
Fried Wonton
Sweet & Sour Chicken
Broccoli Beef
*For 3 persons add:*
🌶 Szechuan Pork
*For 4 persons add:*
Shrimp in Lobster Sauce

**No. 3 $14.00 Per Person**
Woo Wonton Soup
Egg Roll
Fried Prawn
Snow Peas Beef
Mo Gu Gai Pan
*For 3 persons add:*
Garlic Pork
*For 4 persons add:*
Cashew Nut Shrimp

**No. 4 $15.00 Per Person**
3 Delight Sizzling Rice Soup
Egg Roll
Fried Prawn
Snow Peas Shrimp
🌶 Mongolian Beef
*For 3 persons add:*
🌶 Orange Chicken
*For 4 persons add:*
Full Moon Supreme

## APPETIZERS

| | |
|---|---|
| Fried Wontons (6) | 2.00 |
| Egg Rolls (2) | 2.50 |
| Fried Prawns (6) | 6.00 |
| Pot Stickers (6) | 6.00 |
| Barbecued Pork | 6.00 |
| Barbecued Baby Ribs | 6.00 |
| Chicken in Foil (6) | 6.00 |
| Chicken Salad | 7.00 |

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## SOUP

| | S | M | L |
|---|---|---|---|
| Egg Flower Soup | 5.00 | 6.00 | 7.00 |
| Seaweed Tofu Soup | 5.00 | 6.00 | 7.00 |
| 🌶 Hot & Sour Soup | 5.50 | 7.00 | 8.00 |
| Woo Wonton Soup | 6.00 | 8.00 | 10.00 |
| Deluxe Tofu Soup | 6.00 | 8.00 | 10.00 |
| Sizzling Rice Soup | 6.00 | 8.00 | 10.00 |
| Chicken Noodle Soup | | 6.50 | |
| Pork Noodle Soup | | 6.50 | |
| Beef Noodle Soup | | 6.50 | |
| Shrimp Noodle Soup | | 7.00 | |

## MU SHU

Four Pan Cakes Come with Each Order

| | |
|---|---|
| Mu Shu Vegetables | 8.50 |
| Mu Shu Chicken | 8.50 |
| Mu Shu Pork | 8.50 |
| Mu Shu Beef | 8.50 |
| Mu Shu Shrimp | 9.50 |

## CHOP SUEY

| | |
|---|---|
| B.B.Q. Pork Chop Suey | 8.00 |
| Chicken Chop Suey | 8.00 |
| Beef Chop Suey | 8.00 |
| Shrimp Chop Suey | 9.00 |
| Combo Chop Suey | 9.00 |

## PORK

| | |
|---|---|
| Sweet and Sour Pork | 8.50 |
| 🌶 Szechuan Pork | 8.50 |
| 🌶 Twice Cooked Pork | 8.50 |
| 🌶 Kung Pao Pork | 8.50 |
| Pork & Baby Bok Choy | 8.50 |
| Garlic Pork | 8.50 |
| Onion Pork | 8.50 |
| Peking Spareribs | 8.50 |

## BEEF

| | |
|---|---|
| 🌶 Mongolian Beef | 9.50 |
| Broccoli Beef | 9.50 |
| Onion Beef | 9.50 |
| 🌶 Hot Spicy Beef | 9.50 |
| Ginger Beef | 9.50 |
| 🌶 Kung Pao Beef | 9.50 |
| 🌶 Szechuan Beef | 9.50 |
| 🌶 Orange Beef | 9.90 |
| 🌶 Hunan Beef | 9.90 |
| Snow Peas Beef | 9.90 |
| Asparagus Beef | 9.90 |

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## POULTRY

| | |
|---|---|
| Sweet & Sour Chicken | 8.50 |
| Almond Chicken | 8.50 |
| Curry Chicken | 8.50 |
| Garlic Chicken | 8.50 |
| Broccoli Chicken | 8.50 |
| Black Bean Sauce Chicken | 8.50 |
| Black Pepper Chicken | 8.50 |
| 🌶 Kung Pao Chicken | 8.50 |
| 🌶 Szechuan Chicken | 8.90 |
| 🌶 Mandarin Fried Chicken | 8.90 |
| 🌶 Orange Chicken | 8.90 |
| Snow Peas Chicken | 8.90 |
| Mo Gu Gai Pan | 8.90 |
| Cashew Nut Chicken | 8.90 |
| Heavenly Chicken | 8.90 |
| Chicken Lettuce Wrap | 12.00 |
| Crispy Duck (Half) | 12.00 |
| Roast Duck (Half) | 12.00 |

## SEAFOOD

| | |
|---|---|
| Sweet & Sour Shrimp | 10.00 |
| Broccoli Shrimp | 10.00 |
| Shrimp in Lobster Sauce | 10.00 |
| Curry Shrimp | 10.00 |
| Cashew Nut Shrimp | 10.50 |
| Walnut Shrimp | 10.50 |
| Dried Sauteed Shrimp | 10.50 |
| Snow Peas Shrimp | 10.50 |
| Black Bean Sauce Shrimp | 10.50 |
| 🌶 Kung Pao Shrimp | 10.50 |
| 🌶 Szechuan Shrimp | 10.50 |
| 🌶 Mandarin Shrimp | 10.50 |
| Ginger & Scallion Squid | 10.00 |
| Curry Squid | 10.00 |
| Fried Squid | 10.00 |
| 🌶 Kung Pao Squid | 10.00 |
| 🌶 Szechuan Squid | 10.00 |
| Sauteed Scallops | 12.00 |
| 🌶 Kung Pao Scallops | 12.00 |
| 🌶 Szechuan Scallops | 12.00 |
| Sweet & Sour Fish Fillet | 12.00 |
| Ginger & Scallion Fish Fillet | 12.00 |
| Steamed Fish Fillet | 12.00 |
| Heavenly Fish Fillet | 12.00 |
| Three Delight | 12.00 |
| Full Moon Supreme | 13.00 |

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# FUWAH RESTAURANT

**1668 Haight Street , San Francisco , CA 94117**

**Tel: (415) 861-7389**

## FOOD TO GO

| | (S) | (M) | (L) |
|---|---|---|---|
| Vegetables Chow Mein | 1.00 | 1.95 | 3.90 |
| Pork Chow Fun | 1.10 | 2.15 | 4.10 |
| Pork Chow Mein | 1.10 | 2.15 | 4.10 |
| Chicken Chow Mein | 1.10 | 2.15 | 4.10 |
| Pork Fried Riee | 1.10 | 2.15 | 4.10 |
| Bean Cake | 1.30 | 2.50 | 4.60 |
| Mixed Vegetables | 1.25 | 2.40 | 4.20 |
| Broccoli Beef | 1.85 | 3.60 | 6.50 |
| Sweet & Sour Pork | 1.85 | 3.60 | 6.50 |
| ☙ Curry Chicken | 1.85 | 3.60 | 6.50 |
| Chicken in Black Bean Sauce | 1.85 | 3.60 | 6.50 |
| ☙ Mandarin Chicken | 2.00 | 3.90 | 6.80 |
| Asparagus Chicken | 2.10 | 4.10 | 7.20 |
| Green Bean Chicken | 2.10 | 4.10 | 7.20 |
| ☙ Zucchini Beef | 1.85 | 3.60 | 6.50 |
| Mandarin Spareribs | 2.00 | 3.90 | 6.80 |
| Mushroom Chicken | 2.10 | 4.10 | 7.20 |
| ☙ Braised Eggplants | 1.30 | 2.50 | 4.60 |
| Steamed Rice | 0.40 | 0.70 | 1.35 |

### Combination

*Special $ 4.15*

Chicken Chow Main
Fried Won Ton
Pork Fried Rice & Choice of.
Sweet & Sour Pork
☙ Gurry Chicken
Black Bean Sause Chicken
Broccbli Beef
☙ Zucchini Beef
Fried Chicken Wing

### Combination

*Special $ 3.75*

Vegetarian Chow Main
Mixed Vegetables
Bean Cake
Steamed Rice
or
Fried Won Ton

| | |
|---|---|
| Vegetarian Spring Rolls (each) | 0.55 |
| Spring Egg Rolls (each) | 0.55 |
| Fried Prawns (each) | 0.55 |
| Fried Won Ton (8) | 1.40 |
| Soda | 0.70 |
| Juice | 0.85 |
| Snapple | 0.95 |

| | |
|---|---|
| B.B.Q Pork (per 1b.) | 4.40 |
| B.B.Q Spareribs (per 1b.) | 3.80 |
| Fried Chicken Wing (per 1b.) | 2.90 |
| Won Ton Soup | 2.75 |
| Potstickers (each)0.45 (8) | 3.45 |
| Fortune Cookies (per bag) | 0.85 |

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太平洋印刷公司
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